

NUMANTHIA

2012

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

The 2012 vintage was warm and very dry: it was considered as having one of the four warmest summers in the last fifty years, with only less than 200 mm (8 inches) of total rainfall which barely provided half of the vine's needs.

After a winter with limited rainfalls and low temperatures, an early spring arrived, quite cold and very dry.

The bud burst started with approximately 10 days of delay, as well as flowering which occurred in a very warm month of June.

Veraison took place in August, under extreme temperatures.

The harvest finally started on the 17th of September and finished on the 13th of October.

VINEYARDS

Age: between 50 and +100 year-old.

Soils: sandy loam soils at an average altitude of 700 meters (2296 ft).

Location: situated in the Designation of Origin Toro, in the villages of Valdefinjas, Toro and El Pego.

Harvest: exclusively by hand with rigorous selection of bunches of optimal health and ripeness, both in the vineyard and at the winery.

WINEMAKING

Elaboration: traditional method, 100% de-stemmed.

Fermentation and maceration: between 4 to 6 days of cold maceration with 2 daily pump-overs.

Extended maceration on skins for 21 days with light pump-overs.

Controlled temperature between 28 and 29°C (82 and 84°F).

Ageing : in new French oak barrel during 18 months. Racked every 4 months.

Bottling: July 2014

TASTING NOTES

Color: bright and dominant deep red with thin layers of intense ruby and bluish nuances.

Aroma: intense and fresh wine with notes of ripe black fruit, berries and cassis, accompanied by species such as black pepper and toasted notes in addition to cocoa. Numanthia 2012 is a delectable wine with a minty freshness which highlights its complexity.

Mouth: the entrance is sharp and direct but gentle. On the palate, Numanthia 2012 is very structured and its evolution is vigorous and round. It presents flavors of cassis, cherries and coffee. The finish is fresh and persistent.

RATINGS

Wine Enthusiast - 95 // #84 THE ENTHUSIAST 100

Wine Spectator - 93

Guía Peñin - 96