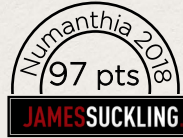


BODEGA NUMANTHIA

NUMANTHIA 2018

TASTING NOTES



COLOR

Ripe cherry colour with ruby reflections.

AROMA

On the nose the wine is elegant, pleasant, fresh and deep, with hints of red berries, cocoa, sweet spices and floral background.

PALATE

The entrance is gentle, ample and sweet. It shows great expression and balance, with smooth, well-coated tannins and a great sense of volume. Ripe fruits such as blueberries and black currants, notes of cinnamon, nutmeg and a finish with hints of rosemary and graphite make it long and complex. Good acidity lengthens it and allows this wine to be enjoyed over the next 10 years.

FOOD PAIRING

Starter: Beef tenderloin and bluefin tuna tartar

Second course: Bean with pigeon loins

Dessert: smoked cheesecake and blueberry crisp.

Serving temperature: 15-16°C.

Ageing potential: up to 20 years.

Alcohol 15%.



VINEYARDS

Age: vines between 50 and 120 years old

Density and yield: 1000 vines/ha - 1800 Kg/ha.

Viticulture: Organic with dry farming.

Grape varietal: 100% Tinta de Toro.

Harvest: Exclusively by hand with rigorous cluster selection considering the perfect shape and the optimal ripeness of the grapes. Harvested between September 11th and October 11th.

HARVEST REPORT

2018 was characterized by a rainy spring, followed by a dry and hot summer, especially in August. The harvest began in mid-September with perfect sanitary conditions, but with some raisining, which implied doing more selection work.

WINEMAKING

Destemming: 100% destemmed.

Fermentation and maceration:

- Cold, pre-fermentation maceration for 4 days.
- Alcoholic fermentation for 7 days with daily pump-overs.
- Extended maceration on skins with soft pigeages. Control of temperatures between 26°C and 28°C.
- Malolactic fermentation in stainless steel tanks..

Ageing: 16 months in French oak 225L and 400L barrels. 60% of new barrels 40% of second use. Racked every 4 months.

Bottling: July 2020, market release in mid-2023.

