

TECHNICAL SHEET

NUMANTHIA 2020

COLOR

Ripe Cherry colour with ruby reflections.

AROMA

Fine, intense, and deep. Black berries, rockrose, rosemary, and cedar at first. Blueberries, menthol notes, and After Eight as a final memory.

PALATE

Pleasant entry, broad, serious, complex, flavorful, unctuous, and long. Ripe tannins fill the mid-palate with pleasantness and fluidity, black berries, rockrose, oregano, and licorice stick. Long and deep finish.



FOOD PAIRING

Grilled beef sirloin
Black rice with octopus
Chocolate coulant

HARVEST REPORT

The year 2020 saw a rainy spring and a dry, hot ripening period, especially in August. The harvest began a few days earlier than usual to preserve a good level of red fruit with good acidity.

VINEYARDS

Age — 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 8th and September 29th.

VINIFICATION

Destemming — 100% destemmed.

Cold maceration for 5 days.

Alcoholic fermentation for 7 days with daily pumping over.

Post-fermentation maceration with the skins and light treading for a further week.

Temperature: controlled between 26°C and 28°C.

Malolactic fermentation in concrete and stainless steel tanks.

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

Serving temperature — 15°C
Ageing potential — Up to 20 years
Alcohol strength — 15,5%

