

TECHNICAL SHEET

TERMANTHIA 2017

COLOR

Deep ruby color without evolution.

AROMA

Fine, with great expression, fresh oily notes, eucalyptus, esparto grass, blueberries, pink pepper, cinnamon, rose water in the background and delicate depth.

PALATE

Noble, refined, delicate and broad, expressive yet calm, smooth and long. Black berries, rockrose, lavender and flint. Flavoursome and fresh on the palate, yet gentle and refined. Long finish with hints of scrubland, notes of eucalyptus and dried flowers.



FOOD PAIRING

Variety of seafood.
Roast lamb.
Dark chocolate ice cream.

HARVEST REPORT

Late sprouting was accompanied by a rainy spring. Throughout the summer there were several rainy spells, which softened the temperatures and improved ripening, so that the grapes were harvested a few days later than usual, with perfect sanitary conditions.

VINEYARDS

Age — Over 120 years old.
Density and yield — 980 vines/Ha - 1300 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.

VINIFICATION

Destemming — 100% destemmed.

Cold prefermentation maceration for 5 days.
Alcoholic fermentation in two french oak truncated cone shaped tanks of 20 Hl and in stainless steel vats of 38 Hl. Pigeage twice a day during the first days of maceration.
Malolactic fermentation in french oak barrels.

Ageing — 20 months in french oak barrels - 80% of new barrels and 20% of second use. Racked every 4 months.

Serving temperature — 15°C
Ageing potential — More than 20 years
Alcohol strength — 15%

