

NUMANTHIA

2007

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

Thank to a dry and mild winter and a fresh and rainy summer, 2007 turned out to be a year of slow maturation and late harvest. While the weather made difficult the flowering and the fruit set, August was hotter and helped the *veraison*. The rain in September slowed down the vegetal growth but the temperature decrease allowed the fruit to reach a perfect ripeness.

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: 9 days with 2 daily pump-overs. Controlled temperature between 26 and 28° C (79-82° F).

Extended maceration on skins for 18 days with light pump-overs.

Malolactic fermentation in barrel

Ageing: in new French oak Bordelaise barrels for 18 months.

Racked every 4 months.

Bottling: July 2009.

TASTING NOTES

Color: deep dark bright red with light ruby tones

Aroma: both intense and complex, there are several layers of aromatics in this lively nose: first some extremely intense notes of red and black fruits (black cherries, raspberries, redcurrants and cassis), perfectly integrated with sweet spices (cinnamon, nutmeg and black pepper) vanilla and toasted characters.

Mouth: impressive fruit expression, concentrated and velvety tannins, leading to a velvety and lively full body mouthfeel. Long and elegant on the finish with an extremely wide range of aromas, like dark fruits, cocoa, toasted and spicy notes, highlights the complexity and handcraft character of this wine.

RATINGS

Wine Advocate - 94

Wine Spectator - 92

Wine Enthusiast - 91