

NUMANTHIA

2008

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

The major part of the winter was not very cold (average temperature of the season close to 5°C - 41°F) and quite dry. Nevertheless, February brought almost 40 mm (1.60") of precipitation that generated good water reserves for the bud burst.

The spring was warm and humid and the bud burst started around the second week of April, a little bit premature for the region and slightly slow and uneven.

Flowering took place by the 10th of June, a month that had quite mild temperatures, average close to 19°C (66°F), and was slightly humid. Important for the outstanding quality of the year, were the following two months. July was quite cold with very low minimal temperatures for the season and very dry, with a slow growth of the canopy. August had 5 days with very high temperatures that balanced the ripeness that were followed by fresh temperatures and very low rainfall.

The harvest started on the 27th of September, a little bit later than usual, with a perfectly uniform and complete ripeness of the grapes coming from very homogeneous vineyards. Finished the 9th 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: 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 2010

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 Sherries & redcurrants), perfectly integrated with sweet spices (fresh white pepper & cardamom), and powerful characters (as fresh truffles & leather). The final nose is fresh with herbaceous notes (mint and eucalyptus) and dried flower & leaf scents as roses, black tea and tobacco.

Mouth: an intense, robust and nervy wine. Impressive fruit expression, concentrated 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, toasted and spicy notes, highlights the complexity and handcraft character of this wine.

RATINGS

Wine Advocate - 93

Wine Enthusiast - 92

Guía Peñin - 95