

NUMANTHIA

2013

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

In Toro, the 2013 vintage was one of these atypical vintages.

The bud burst was very slow: it started at the end of March but it slowed down because of low temperatures. Nevertheless, thanks to a warm and humid month of April, it came back with a renewed vigor.

The spring was warm with high rainfall - which almost reached 100 mm (0.32 ft) - until the flowering which happened the first week of June. These generous and unusual water reserves enabled the vines to grow without any problem or stress. The hot months of June and July helped the vegetative cycle to be healthy and well-balanced. The temperatures decreased again in August, improving the thermal gap between day and night and resulting in a slow ripening in which the vines kept all their natural acidity and fresh aromas.

The harvest started during the first days of October and was marked by some rainfall which imposed its pace on the working team. In the end, the harvest has been abundant with vibrant and fresh tannins and aromas.

VINEYARDS

Age: Between 50 and +100 year-old.

Density and yield: 1000 vines/Ha - 1800 kg/Ha.

Cultivation: Dry-farmed and ecological management.

Variety: 100% Tinta de Toro.

Soils: Sandy loam soils at an average altitude of 700 meters (2296 ft).

Location: Situated in the Denomination of Origin Toro, in the villages of Valdefinjas, Morales de Toro, Toro and Venialbo.

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: 4 days of cold maceration. 7 days of alcoholic fermentation with pumping over (between 1 and 2 per day).

After the alcoholic fermentation, extended maceration on the skins, with light punch-downs. Controlled temperature between 28° C and 29°C (82° and 84°F)

Malolactic fermentation in stainless steel tanks.

Ageing: 18 months in French oak barrels. Racked every 4 months.

Bottling: June 2015

Alcoholic content: 15%

TASTING NOTES

Color: Bright red, with ruby and purplish highlights at the robe.

Aroma: Numantia 2013 is an intense wine with cherry and fig aromas, a touch of black chocolate and black pepper, as well as light mint and liquorice notes.

Mouth: Sharp on the entry, with firm and elegant tannins. Refreshingly acidic, on the palate it becomes a fleshy, balanced wine with a potent, unctuous evolution that offers great complexity. Its finish is long and persistent, with sophisticated pure cocoa notes.

RATINGS

James Suckling - 96

Guía Peñin - 94