

NUMANTHIA

2014

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

2014 has been a well-balanced harvest in Toro, having had abundant rainfall in April and May, followed by a mild summer.

The first buds appeared in mid-April, which was very warm and rainy. June was mild, and during July there were a few storms that cooled down the temperatures and brought some water. However, this was detrimental to the new grapes, thus diminishing the yield and forming less dense bunches. The end of July was cooler than usual, with no relevant heat waves. After that, August was dry and warmer, providing optimal conditions for ripening. The temperatures began to go down in mid-August, increasing the difference between day and night temperatures.

There were some storms in early September, which provided the water needed to finish the ripening. The harvest began on the 16th of September, directly after a few rainy days, and finished on the 24th of October. This was a long harvest, punctuated by several rainy days in early October, which provided a few breaks in the work. The 2014 vintage had high quality grapes that were fully ripened, thanks to the favourable weather conditions and the well-balanced vines. The lack of stress enabled the preservation of fresh aromas with mild, round, ripe tannins and a balanced acidity.

VINEYARDS

Age: between 50 and +100 years-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 2016

Alcoholic content: 15%

TASTING NOTES

Color: bright cherry red with ruby highlights.

Aroma: Numantia 2014 is a powerful, intense wine, fresh yet silky, offering an explosion of fruity flavours such as ripe raspberry, blackberry and cherry. It boasts a complex nose, with spicy notes, among them mint, cloves and tobacco.

Mouth: firm on the palate, with a harmonious, balanced, fleshy development. On balance, what is most noticeable in this wine is its structure, its body and depth. Its finish is firm and persistent, with a refreshing acidity and touches of mocha, shiitake mushrooms and spices.

RATINGS

James Suckling - 92

Guía Proensa - 96