

NUMANTHIA

1998

INTENSE, POWERFUL & PERSISTENT



HARVEST REPORT

1998 winter was a cold and rainy winter. Hence, the underground water reserves were full and helped an exceptional vegetative development.

In February, thanks to the good temperatures, this extraordinary vine growth continued. It slows down the following months due to unfortunate atmospheric conditions.

During the first steps of flowering, the temperatures decreased. This fresh atmosphere prejudiced the berries development and blocked the creation of a healthy clusters great number.

Between July and August, the summer heat and the rain shortage generated an abnormal amount of great size grapes and very healthy clusters. At the end, all these specific conditions, came to less but much qualitative yields.

Finally, 1998 was a good year for great wines ageing. It stayed in the memories for the perfect balance between maturity, acidity and healthiness.

VINEYARDS

Age: centenarian vines

Variety: 100% Tinta de Toro

Soils: sandy soils with an average altitude of 700 meters (2296 ft.)

Location: situated in the Toro Origin Denomination, 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 oak barrels

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

Bottling: June 2000

Alcoholic content: 15%

WINEMAKER'S TASTING NOTES

Colour: cherry red with chocolate reflects, very clean and shiny

Aroma: As a heritage of its youth, the Numanthia 1998 kept black berries fruity notes (cassis, blackberries) and conserved spices and cacao aromas. Thanks to the perfect ageing conditions in our cellars, this wine reached an additional complexity level revealing new smoky, tobacco and leather notes.

Mouth: full bodied with present tannins, enormously-endowed and unctuously-texture. A wine with a very intense aftertaste.

Robert Parker - 95 Points

"The 1998 Numanthia is an explosively rich, super concentrated wine of riveting intensity.

A sensational new offering, this wine will prove to be a breakthrough effort for the Toro appellation."

Robert M. Parker, Jr