

TERMANTHIA

2007

AROMATIC TENACITY,
 ROUNDNESS & ELEGANCE



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: Un-grafted vines of over 120 year-old.

Cultivation: Dry-farmed and ecological management.

Variety: 100% Tinta de Toro.

Soils: Sandy soils at an average altitude of 700 meters.

Location: Designation of Origin Toro.

Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity and hand selected at the winery.

WINEMAKING

Elaboration: Hand de-stemmed with rigorous berry by berry sorting at the winery.

Fermentation and maceration: Fermented in French oak vats 20 HI (528.5 gal) and in five oak barrels of 5 HI (132.12 gal).

Pigeage by foot twice a day for 10 days.

Cold, pre-fermentation maceration for 5 days.

Extended maceration on skins for 14 days.

Malolactic fermentation in 100 % new French oak Bordelaise barrels as of November 2008.

Ageing: 20 months in a second new French oak Bordeaux barrel.

Racked every 4 months.

Bottling: July 2009

Alcoholic content: 15%

TASTING NOTES

Color: Deep, dark and bright purple.

Aroma: Extremely rich and complex, the nose is a gushing palette of blackberries, black cherries and wild strawberry aromas. The deep intense aroma grows up and evolves in the glass, opening up as it gradually mix with air, getting each time more intense and complex with floral scents (roses, violets and lavender) and spicy, truffles and liquorices' finish.

Mouth: It's a true several stage experience to discover the Toro terroir. It starts with an impressive velvety, round and delicious entrance, then the sensation of volume on the palate grows even more perfectly balanced with concentrated, fine and silky tannins, for a sensation of both weight and liveliness. The end of mouth is very long and complex with an extremely wide range of aromas, like assorted dark fruits, cocoa, for this powerful and elegant 2007 interpretation of Termanthia.

RATINGS

Wine Advocate - 97

Wine Spectator - 93