

# TERMANTHIA

2008

AROMATIC TENACITY,  
ROUNDNESS & ELEGANCE



## 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 27<sup>th</sup> 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 9<sup>th</sup> of October.

## 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 2010

**Alcoholic content:** 14,5%

## TASTING NOTES

**Color:** Deep, dark and bright purple.

**Aroma:** An unctuous, complex, fresh and elegant wine. Extremely rich and complex, the nose is a gushing palette of aromas to discover. First expressing cedar, tobacco and tiramisu notes (combination of cream, dark chocolate, cocoa powder and mocha), well integrated to sweet fruits aromas (blackberries, blacksheries and wild strawberry). 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, truffle, mineral and toasted notes, for this powerful and elegant 2008 interpretation of Termanthia.

## RATINGS

Wine Advocate - 96

Guia Peñin - 95