

TERMANTHIA

2009

AROMATIC TENACITY,
ROUNDNESS & ELEGANCE



HARVEST REPORT

The end of the 2008 autumn was cold and humid and followed by a very cold winter with abundant snow falls, allowing complete vineyard dormancy.

The spring was warm and dry and the bud burst started around the 25th of April, a little bit early for the region.

Flowering took place by the 12th of June, a month that had quite high temperatures until the end of ripeness, ideal climate for outstanding sanitary conditions.

Half of the veraison was achieved at the end of July after a very dry and warm month.

The Toro vineyards have been able to fully complete its ripeness cycle in a quite warm and dry season and harvest finally started on the 14th of September.

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-fermentative maceration during 5 days.

Extended maceration on skins for 14 days.

Malolactic fermentation in 100 % new French oak Bordelaise barrels as of November 2009.

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

Racked every 4 months.

Bottling: July 2011

Alcoholic content: 15%

TASTING NOTES

Color: Deep, dark and bright purple.

Aroma: An extremely complex, fresh and well rounded, elegant wine. Rich and multifarious, the nose is a sophisticated palette of aromas to discover. First expressing dark fruits such as blackcurrants and black cherries and then going on to reveal floral notes of violets and roses as well as delicate hints of minerality. The aromas further develop into balsamic flavours and aromas of cedar, sweet spices such as cinnamon and fresh white pepper all of which are accompanied by touches of dried flowers. The evolution of the intense aromas in the glass is a discovery.

Mouth: An ever evolving, fluid sensation in the mouth providing an experience to discover the Toro terroir. Starting with an elegant, all enveloping mouthfeel, the flavours are refined and concentrated as they flow seamlessly over the palate. Entirely balanced with firm and silky tannins, creating a sensation of both weight and liveliness. There is a lingering complex finish with a wide assortment of aromas, including dark fruits and dark chocolate integrated with hints of spices, minerals and toasty notes to create end this powerful 2009 interpretation of Termanthia.

RATINGS

Guia Peñin – 95

Wine Spectator – 95