

TERMANTHIA

2011

AROMATIC TENACITY,
 ROUNDNESS & ELEGANCE



HARVEST REPORT

The 2011 vintage was quite early in our region.

The end of the 2010 autumn was very fresh, humid and followed by an extremely cold winter with abundant snow falls during December. The spring was early, warm and humid, thus the bud burst started on the 30th of March, quite early for the region, as well as flowering, which began by the 25th of May, fifteen days earlier than usual.

Spring storms happened, increasing the water availability for the vine while decreasing the amount of berries in the grapes due to limited berry set.

Veraison was achieved during the first week of August, after a very dry and mild summer with very marked thermal amplitude that ended with high temperatures.

Harvest started on the 16th of September and finished on the 5th 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: Exclusively by hand with rigorous selection of bunches of optimal health and ripeness, both in the vineyard and at the winery.

WINEMAKING

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

Fermentation and maceration: Fermented in two 10 HI (264 gal) and two 20 HI (528.5 gal) French oak vats.

Pigeage by foot twice a day for 10 days.

Cold, pre-fermentation maceration for 5 days.

Extended maceration on skins for 24 days.

Ageing: First 6 months in new French oak Bordeaux barrel and next 16 months in a second new French oak Bordeaux barrel.

Racked every 4 months

Bottling: July 2013

Alcoholic content: 15%

TASTING NOTES

Color: Deep, dark and brilliant purple.

Aroma: An extremely complex and rich wine. The nose is a sophisticated palette of aromas. Mature fruit such as plum and picota cherry enhance notes of dried flowers, potpourri and lavender. Also present are hints of sweet and black spices, pastry cream, nuts and almonds.

Mouth: On the palate, the wine is elegant and velvety, with fine and concentrated aromas that showcase the expression of the terroir of Teso de los Carriles. Perfectly balanced with firm and silky tannins, it creates a smooth and full sensation on the palate. An ample aromatic range of black fruit leads to a very persistent and complex final sensory experience, with light notes of violet, pastry cream and acid strawberry.

RATINGS

Guía Proensa - 98

James Suckling - 96