

TERMANTHIA

2012

AROMATIC TENACITY,
ROUNDNESS & ELEGANCE



HARVEST REPORT

The 2012 vintage was warm and very dry: it was considered as having one of the four warmest summers in the last fifty years, with only less than 200 mm (8 inches) of total rainfall which barely provided half of the vine's needs.

After a winter with limited rainfalls and low temperatures, an early spring arrived, quite cold and very dry.

The bud burst started with approximately 10 days of delay, as well as flowering which occurred in a very warm month of June.

Veraison took place in August, under extreme temperatures.

The harvest finally started on the 17th of September and finished on the 13th of October.

VINEYARDS

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

Density and yield: 980 vines/Ha - 1300 kg/Ha.

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: Traditional method, 100% de-stemmed.

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 2014

Alcoholic content: 15%

TASTING NOTES

Color: Deep dark red, with thin layer of purple nuances.

Aroma: Fine and elegant wine with notes of small red fruits and hints of Madagascar vanilla well integrated, increasing its complexity when blended with cigar box and milk chocolate aromas. After oxygenation, floral and aromatic herbs such as thyme, pepper and licorice notes also develop.

Mouth: The entrance is smooth, silky and splendid. It surprises for its purity. The evolution in mouth is a great balance of creaminess, elegance and freshness. The fine tannins of French oak act as pillars of a sophisticated architecture, highlighted by hints of cherries, cranberries and toasted cocoa beans giving way to an everlasting end.

RATINGS

Guia Proensa - 99

James Suckling - 95