

NUMANTHIA 2015

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

The Harvest of 2015 will be remembered for the very special freshness and red fruit aromas characterising this vintage. The Harvest came slightly later than usual after rainfall at the end of August reactivated the ripening process following a hot summer.

Thanks to a good groundwater level, the vines could face the hot temperatures of June, July and August. The spring rainfall and summer storms provided the humidity needed by the vines to maintain a good level of freshness.

The Harvest began the 14th of September and finished mid-October. This was a long harvest with slow development, as the vineyards needed time to recover after the rain. Patience was key in reaching each vineyard's optimum ripeness.

VINEYARDS

Age: between 50 and +100 year-old.

Density and yield: 1000 vines/Ha - 1800 kg/Ha.

Cultivation: dry-farmed and ecological management.

Variety: 100% Tinta de Toro.

Soils: sandy loam soils at an average altitude of 700 meters (2296 ft).

Location: situated in the Denomination of Origin Toro, in the villages of Valdefinjas, Morales de Toro, Toro and Venialbo.

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: 5 days of cold maceration. 7 days of alcoholic fermentation with pumping over (between 1 and 2 per day).

After the alcoholic fermentation, extended maceration on the skins, with light punch-downs. Controlled temperature between 28° C and 29°C (82° and 84°F)

Malolactic fermentation in stainless steel tanks.

Ageing: 18 months in French oak barrels. Racked every 4 months.

Bottling: June 2017. Launched in the markets on June 2019, after 24 months of bottle ageing.

Alcoholic content: 15%

WINEMAKER'S TASTING NOTES

Colour: Bright cherry red with ruby highlights.

Aroma: Numantia 2015 is a fresh, yet expressive wine. It first reveals a fruity nose with cranberries, blackcurrant and violet notes., then hints of cinnamon, cloves and black pepper followed by delicate and balsamic aromas with mint, eucalyptus and sandalwood.

Mouth: Firm on the palate with a harmonious, wide and balanced development. The wine's freshness offers length and vivacity, while it coats the palate with supple tannins. It first develops ripe red fruit, cocoa, cinnamon, mineral and spicy notes such as graphite, nutmeg or cloves, giving complexity and elegance. The finish is gentle and long, with minty, minerals and red berry notes.