

BODEGA NUMANTHIA

NUMANTHIA 2016

TASTING NOTE



COLOUR

Ripe cherry color with ruby reflections.

AROMA

When you bring the glass to your nose, the wine is expressive, and deep, with hints of red berries, smoky notes, garrigue aromas and a background of sweet spices.

PALATE

The attack is soft and quickly fills your palate with a great intensity. The velvety and mature tannin beautifully goes along with the generous and voluminous texture. Black fruit such as blueberries and blackcurrants, notes of violet and hints of black pepper, cloves and a tobacco leaf generate complexity and length, surrounded by a good acidity.

FOOD PAIRING

Starter: Oven candied tomatoes with fresh Cebreiro cheese.

Main course: Grilled octopus and sweet potato puree.

Dessert: Black forest cake with candied cherries.

Serving temperature: 15-16 °C

Ageing potential: Up to 20 years

Alcohol content: 15%



VINEYARD

Age: Vines between 50 and 100 years old.

Density and yield : 1000 vines/Ha - 1800 Kg/Ha

Viticulture: Organic with dry farming

Grape varietal: 100% Tinta de Toro.

Harvest: Exclusively by hand with rigorous cluster selection taking into account the perfect shape and the optimal ripeness of the grapes. Harvested between the 25th of September and the 10th of October.

HARVEST REPORT

2016 is characterized by a late bud burst along with a rainy spring. Throughout the summer there were several rainfalls that cooled down the temperatures and improved ripening. The harvest started a few days later than usual with perfect sanitary conditions.

WINEMAKING

Elaboration: 100% destemmed

Fermentation and maceration:

- Cold, pre-fermentation maceration for 4 days.
- Alcoholic fermentation in 7 days with daily pumping-overs.
- Extended maceration on skins with soft pigeages. Control of temperatures between 26°C and 28°C.
- Malolactic fermentation in stainless steel tanks.

Ageing: 18 months in French oak 225L and 400L barrels. 60% of new barrels and 40% of second use. Racked every 4 months.

Bottling: June 2018, market release in 2021.

