

BODEGA NUMANTHIA

TERMANTHIA 2014

NOTA DE CATA



COLOUR

Ripe cherry colour, highly layered without evolution

AROMA

Intense and heady, suggestive and complex. With multiple aromatic shades we first smell black fruits currants and cassis, violet flower, clove and nutmeg spices, a hint of tobacco leaf and fresh notes of thyme and rosemary, with a great balance and harmony.

PALATE

On the palate, Termanthia 2014 offers a wide and generous attack. A great expression with delicacy. Black fruits, violets, notes of garrigue, and sweet spices cover the mouth with harmony. The finish is fresh and long, delicate and exciting. To be consumed in the next 10 years.

FOOD PAIRING

Starter: Foie mi-cuit with warm fruit, toasts and PX reduction

Main course : Roast milk-fed lamb from Penafiel with crunchy herbs

Dessert: Pure dark chocolate truffle

Serving temperature : 14-15°C

Ageing potential : Up to 20 years

Alcohol content : 15%



VINEYARD

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

Density and yield : 980 vines/Ha - 1300 Kg/Ha

Viticulture: Organic with dry farming

Grape varietal: 100% Tinta de Toro.

Harvest: Exclusively by hand with a rigorous selection of bunches
Exclusively manual with rigorous cluster selection taking into account the perfect shape and the optimal ripeness of the grapes.

HARVEST REPORT

2014 was a balanced vintage in Toro, characterized by abundant rainfalls in April and May, followed by a tempered summer. The vintage 2014 revealed high quality grapes with a full ripening thanks to favorable climatic conditions and balanced vines.

WINEMAKING

Elaboration: 100% destemmed

Fermentation and maceration:

- Fermented in two 10 Hl (264 gal) and two 20 Hl (528.5 gal) French oak vats.
- Pigeage twice a day for the 10 first days of maceration
- Cold, pre-fermentation maceration for 5 days.
- Extended maceration on skins for 24 days.
- Malolactic fermentation in new French barrel.

Ageing: 22 months in new French oak barrel. Racked every 4 months.

Bottling: June 2016, market release in 2021.

