

TORO

The production area for the wines of Toro lies at the western extremity of the Castilla y Leon region, in North-Western Spain. This is a place of long-standing wine-making traditions, as the vineyards go back to Ancient Roman times.



During the Middle Ages, wines from here were enjoyed all over Spain, as their trading was encouraged by a royal privilege. Taken on board Spanish fleets, wines from Toro were also part of the New World adventure. Later, at the end of the 19th century, the region's wines were exported to other European countries hard-hit by the Phylloxera crisis.

The use of the geographical designation « Toro » was officially recognised in 1933. The « Denominacion de Origen » was born in 1987, and a « Consejo Regulador de la Denominacion de Origen » established to manage it.

The viticultural region of Toro covers an area of 62,000 hectares in the South-East of the province of Zamora. Of the 8,000 hectares planted, 5,500 are eligible for the D.O. Toro. Ownership is shared amongst 1,200 different growers.

Rising in the Ribera del Duero region, the River Duero crosses the region, flowing westwards and becoming the Douro after crossing the border with Portugal, where it shapes the Douro vineyards that also produce Port wines. The Duero and its tributaries have formed the landscape, sculpting the hills that lie at between 650 and 850 meters above sea-level. The vineyards are sited on the plateaux or the slopes of this high ground.

The best soils here for viticulture are composed of very sandy loams on the surface, with moisture-retaining clay below. The roots can thus easily work their way down to cooler depths that contain moisture and nutrition that are seriously lacking in such arid conditions on the surface. This type of soil, and the hot summer, produce ideal ripening conditions for grapes. The diversity of local soil composition adds to the wines' complexity: for example, vines whose soils have higher clay content will show greater fruit intensity, whilst those on sandy and gravelly soils will have more body and structure.

The Toro meso-climate is continental with an oceanic influence. With an average rainfall of 350 to 400 mm per year, the region is very dry and at the limit of what is possible for non-irrigated vines. These could not survive without the humidity retained in the layers of clay in the sub-soil. The summer months are hot by day and cool by night, with thermal variations that are often greater than 20°C (68°F). Winter months are very cold. These extreme conditions produce grapes of exceptional quality.

Toro wines are made from a single grape variety, called « Tinta de Toro ». Part of the Tempranillo family, it is in fact a pre-phyloxera massal selection that is specific to this region. What is extremely rare in Europe is for these vines to be ungrafted and to have naturally resisted Phylloxera for over 140 years. Thus the plant heritage that makes up the vineyards actually stretches back over several centuries: the result of a « survival of the fittest », empirical selection process that has been continuous since vines first arrived in Toro.

No rupture in this botanical chain, due to the late 19th century catastrophe caused by Phylloxera, has taken place.

BODEGA NUMANTHIA

The Numanthia estate lies near the small village of Valdefinjas, in the province of Zamora.

The estate was founded in 1998 by the Eguren family, from the Rioja region. From the start, the aim of Marcos and Miguel Eguren was to produce the best wine from Toro.

The name associates the towns of Numancia and Tiermes, known in ancient times for their resistance to the Roman invader. When attacked by the legions of Scipio in 134 BC, their inhabitants resisted heroically, preferring death to surrender.

Numancia thus came to symbolise tenacity and resistance, which is also a feature of the Toro vineyard that survive the extreme local climatic conditions, not to mention Phylloxera attacks.

1. THE VINEYARDS

Numanthia owns 49 hectares of vines on the communes of Valdefinjas and Toro (Zamora province). Of these, 20 hectares are planted with vines aged between 70 and 100 years old, and there is another exceptional plot of 4.8 hectares, on the commune of Argujillo, whose vines were planted over 120

years ago. Complementary supplies of grapes come from traditional growers whose low-yielding vineyards are all at least 50 years old. These grapes contribute to the two wines called Numanthia and Termes.



The vineyard is made up of a patchwork of tiny plots, most of which face South or South-West. Average altitude is 700 metres, and the soils are essentially composed of sandy gravel over a clay sub-soil.

The single grape variety is called « Tinta de Toro », with vines whose average age is over 50 years. This variety is specific to the Toro region: belonging to the Tempranillo family, the bunches are quite big, but the berries are tiny, producing very deep colour and strong tannins when the yields are kept low. It is sometimes said of the « Tinta de Toro » that it is the « blackest of black grapes ».

The old bush vines are head-trained and dry farmed, with three meter gaps between and in the rows, giving a vineyard density of 1100 vines per hectare. This low density is essential in such a dry climate to enable the vines to survive without irrigation. The roots reach down to over five meters to find the necessary moisture.

Yields, between 2,000 and 3,000 kilograms per hectare, are amongst the lowest in the world. They show the remarkable balance achieved by these old vines in adapting to local conditions. Toro is a vineyard of extremes and contrasts, and the grapes show exceptional fruit concentration and structure.

Harvest usually begins between September 15th and 30th and lasts for two weeks. The grapes are hand-picked, placed in 20 kg boxes and taken to the winery

2. WINEMAKING

The winery lies in the small village of Valdefinjas, at the heart of the Toro appellation and vineyards. One building is dedicated to fermentation, and two to barrel ageing. The winery equipment and the techniques used aim to extract, as fully and as gently as possible, the entire potential from the fruit quality.



In the case of Termes and Numanthia, fermentation and maceration last between three and four weeks in stainless steel tanks, each of which contains 15,000 kilograms. Both cap-punching and pumping-over techniques are used.

The grapes selected for producing Termanthia are individually hand-sorted before being put into 600 kilogram vats and then crushed by foot.

After maceration, the wines go directly into barrels in the first-year barrel cellar. 100% new French oak is used for all the wines. In the spring, once malolactic fermentation has gone through, the barrels are moved to the second-year cellar. Termanthia is run off into fresh new barrels for this second stage in the ageing process.

After 18 to 20 months in barrels, the wines are racked and blended. Bottling takes place in June of the second year following harvest. The wines are neither fined nor filtered to preserve all their fruit and structure.

THE WINES

The foundation of the Numanthia range is the production and selection of the best grapes from the Toro terroir. Grapes from low-yielding old vines – 50 years and older – are picked at optimal ripeness when they are intensely fruity and concentrated. Winemaking then consists of extracting their full potential, particularly the intense fruit flavours that are typical of the Tinta de Toro grape, as well as structure and elegance.

This approach is common to the three wines produced, each having its own particular style:



TERMES

The Toro signature

The Termes grapes are selected for their intense, vibrant and lively fruit expression, characteristics of the perfect adaptation of the Tinta de Toro vines in the terroir of the Spanish Toro region.

Elaborated at Numanthia, Termes is a wine revealing classy and lively aromas, rich and complex flavours with abundant fruity notes integrated with hints of cedar and toasty characters.



NUMANTHIA

The estate's signature

Numanthia's style relies on a selection of exceptional ungrafted old vineyards, with more than 50 years. These low yielding vines offer, year after year, extreme grapes concentration, fruit intensity and structure.

Solidly built, with tannins that are both sharp and well integrated, Numanthia expresses power, precision and persistence.



TERMANTHIA

The treasure of Toro

The meticulous elaboration of Termanthia is the ultimate expression of the best of vineyard plots in the Spanish Toro region: 4,78 hectares (11,8 acres) of Tinta de Toro vines that are over 120 years old, located in Argujillo - Zamora at an altitude of 800 metres.

To create wine with these unique grapes is a matter of hand-crafting excellence. The sublime fruit concentration unveils a magnificent aromatic complexity that reveals as much intensity as precision and elegance.