



NUMANTHIA 2006

Color: deep dark bright red with light ruby tones

Aroma: both intense and complex, there are several layers of aromatics in this lively nose: first some extremely intense notes of red and black fruits (black cherries, raspberries, redcurrants and cassis), perfectly integrated with sweet spices (cinnamon, nutmeg and black pepper) vanilla and toasted characters.

Mouth: impressive backbone of ripe, concentrated and velvety tannins, leading to a round and lively full body mouthfeel, integrated with tons of fruits. Long and elegant on the finish with an extremely wide range of aromas, like dark fruits, cocoa, toasted and spicy notes, highlights the complexity and handcraft character of this wine.

FERMENTATION

10 days with daily pump-overs. Traditional method, 100% de-stemmed. Controlled temperature between 26 and 28° C (79-82° F)

MACERATION

Extended maceration on skins for 18 days with light pump-overs.

MALOLACTIC FERMENTATION

In barrel.

AGEING

Barrel: In new French oak Bordelaise barrels for 18 months. Bottled: June 2007