

NUMANTHIA 2007



VINEYARDS

Average altitude: 700 m. (2,296 ft).

Age: From 70 to 100 years.

Harvest: **Exclusively manual with rigorous selection** of the fruit in optimal health and maturation at the vineyard and at the winery

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 fruit expression, concentrated and velvety tannins, leading to a velvety and lively full body mouthfeel. 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

9 days with 2 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: July 2009