



TERMANTHIA 2006

Color: deep dark bright purple

Aroma: extremely rich and complex, the nose is a gushing palette of lively dark fruits (redcurrant, warm summer raspberries, cassis, blackberries) and delicate mineral, balsamic and spices notes (cedar, nutmeg and black pepper), perfectly integrated with vanilla, toasty and roasted cocoa characters. The deep intense aroma grows up and evolves in the glass, opening up as it gradually mix with air, getting each time more intense and complex.

Mouth: it's a true several stage experience, with an impressive velvety, round and juicy entrance, then the sensation of volume on the palate grows even more perfectly balanced with concentrated, firms and silky tannins, for a sensation of both weight and liveliness. The end of mouth is very long and complex with an extremely wide range of aromas, like assorted dark fruits, cocoa, truffle, mineral and toasted notes, for this powerful and elegant 2006 version of Termanthia.

VINIFICATION

De-stemmed by hand with a rigorous selection of every grape, berry per berry. Cold pre-fermentative maceration during 5 days.

FERMENTATION

Fermented in French oak vats of 20 hectoliters (528.5 gal.) and in 5 oak barrels of 5 hectoliters (132.12 gal.).

“Pisado” (punged down by feet) twice per day during the 10 days of fermentation.

MACERATION

Extended maceration on skins for 14 days.

MALOLACTIC FERMENTATION

In 100 % new French oak Bordelaise barrels from November 2005 to March 2006

AGEING

Barrel: in 2nd new French oak barrel (20 months of ageing in total). Racked every 4 months. Bottled: 12 of June 2008