



TERMANTHIA 2007

VINEYARDS

Estate vineyards “Teso de los carriles” situated in Argujillo.

Vineyard Size: 4.78 hectares (11.04 acres).

Average altitude: 800 m. (2,625 ft).

Age: more than 120 years. Planted with ungrafted vines in the second half of the 19th century.

Harvest: **Hand picked** in boxes with rigorous selection of the fruit for optimum health and maturity and **hand selected** at the winery.

COLOR

Deep dark bright purple

AROMAS

Extremely rich and complex, the nose is a gushing palette of lively dark fruits (redcurrant, warm summer raspberries, cassis, blackberries) and delicate liquorice, truffle, balsamic and spices notes (cedar, nutmeg and black pepper), perfectly integrated with subtle toasty and roasted 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 to discover the Toro terroir. It starts with an impressive velvety, round and delicious 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 2007 interpretation 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 as of November 2007

AGEING

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

Bottled: 8 of July 2009