

Numanthia Termanthia 2007

97+ Wine Advocate

The 2007 Termanthia is, like the 2007 Numanthia, a bit more accessible than its 2006 counterpart. That is to say that it should begin to become civilized with a mere 6-8 years of cellaring and should offer a drinking window extending from 2016 to 2037

Numanthia Termanthia 2007

93 Wine Spectator

This alluring red packs a lot of flavor into a plush texture, with boysenberry, floral, cinnamon, licorice and smoke notes. It's firm, fresh and balanced, with a long, focused finish

Numanthia Termanthia 2006

95 Wine Enthusiast

"Top 100 Cellar Selections 2009: Position 67"

Termanthia is the pinnacle of Tinta de Toro. Aromas of wild blackberry, crude oil, forest floor and truffles are just now showing themselves, while the tight, tannic palate is full of black plum, blackberry and bi"

Numanthia Numanthia 2007

94+ Wine Advocate

The 2007 Numanthia is marginally more approachable but it, too, is a dense, layered, voluminous, structured wine. Given the requisite cellaring, it will eventually become both elegant and powerful

Numanthia Numanthia 2007

92 Wine Spectator

This rich red brims with ripe, fresh flavors of blackberry and cassis, backed by toasty chocolate and dried spice notes that caress the palate and linger on the finish. Plush yet structured, in the modern style.

Numanthia Numanthia 2006

93 Wine Enthusiast

Numanthia 2006 is dark as midnight, with huge black-fruit aromas, toasty oak, chocolate and balsamic notes, but isn't hot or fiery. A bonus is that it's almost ready to drink, although we suggest holding it until the winter when it will offset cooler seasonal temperatures by warming your palate and insides with the essence of Tinta de Toro.

Numanthia Termes 2007

92 Wine Advocate

The 2007 Termes is a bit more elegant with its velvety texture, ripe tannins, and silky finish. It, too, has the ability to improve with 2-3 years of cellaring, but can be enjoyed now.

Numanthia Termes 2006

93 Wine Spectator

Muscular yet expressive, this red offers roasted plum, bitter chocolate, tobacco and hot stone notes. Thick, with rich, ripe tannins and just enough acidity to keep it lively.

Numanthia Termes 2005

96 Wine Spectator

#2 - Austere yet alluring, this powerful red is thick and tannic, yet reveals a core of blackberry, mineral, hoisin and graphite that's dense and pure. Monolithic now, but has depth and balance. Modern, but shows a real sense of place.