

TECHNICAL SHEET

TERMANTHIA 2018

COLOR

A deep cherry red colour, with medium to high intensity.

AROMA

Refined, delicate and complex. Blackcurrants, earthy notes, incense, thyme, cedar, with undertones of dark chocolate and eucalyptus.

PALATE

A broad, smooth and elegant attack. It is full-bodied, with good development, volume and expression. Mature, elegant tannins allow the fruity aromas of blackberries and redcurrants, black pepper, tobacco leaf and woodwork to come through. Complex, full-bodied, well-balanced and long-lasting.



FOOD PAIRING

Variety of seafood.
Roast lamb.
Dark chocolate ice cream.

HARVEST REPORT

2018 was marked by a rainy spring, followed by a dry, hot summer, particularly in August. The harvest began in mid-September under ideal sanitary conditions: some raisining meant a more rigorous selection process upon arrival at the winery, but the grapes exhibited great aromatic intensity.

VINEYARDS

Age — Over 120 years old.
Density and yield — 980 vines/Ha - 1300 kg/ha.
Viticulture — Organic with dry farming.
Grape varietal — 100% Tinta de Toro.
Harvest — Exclusively by hand with rigorous cluster selection considering the perfect shape and the optimal ripeness of the grapes.

VINIFICATION

Destemming — 100% destemmed.

Cold prefermentation maceration for 5 days.
Alcoholic fermentation in two french oak truncated cone shaped tanks of 20 Hl and in stainless steel vats of 38 Hl. Pigeage twice a day during the first days of maceration.
Malolactic fermentation in french oak barrels.

Ageing — 18 months in french oak barrels - 80% of new barrels and 20% of second use. Racked every 4 months.

Serving temperature — 15°C
Ageing potential — More than 20 years
Alcohol strength — 15%

