

The Wines of Numanthia



The Bodega Numanthia estate lies near the small village of Valdefinjas, in the province of Zamora in the Toro region of Spain.

The estate was founded in 1998 by the Eguren family, who hail from the Rioja region. From the start, the aim of Marcos and Miguel Eguren was to produce the best wine from Toro.

The name associates the towns of Numancia and Tiermes, known in ancient times for their resistance to the attack from the Roman Empire in 134 BC. Their inhabitants resisted heroically, preferring death to surrender. Numancia came to symbolize tenacity and resistance, which is also a feature of the Toro vineyard that survive the extreme local climatic conditions.

Bodega Numanthia owns 49 hectares (121) of vines on the communes of Valdefinjas and Toro (Zamora province). Of these, 20 hectares are planted with vines aged between 70 and 100 years old, and there is another exceptional plot of 4.8 hectares (12 acres), on the commune of Argujillo, whose vines were **planted over 120 years ago**. Additional grapes are sourced from traditional growers whose low-yielding vineyards are all at least 50 years old.

These grapes contribute to the two wines called Numanthia and Termes.

The single grape variety is called Tinta de Toro, with vines whose average age is over 50 years. This variety is specific to the Toro region: belonging to the Tempranillo family, the bunches are quite big, but the berries are tiny, producing very deep color and strong tannins when the yields are kept low.

The old bush vines are head-trained and dry farmed, with three meter gaps between and in the rows, giving a vineyard density of 1100 vines per hectare. This low density is essential in such a dry climate to enable the vines to survive without irrigation. The roots reach down to over five meters to find the necessary moisture.

100% new French oak is used for all the wines.

2011 Termes, Toro, Spain *The Toro Region's signature style*

The Termes grapes - Tinta de Toro - are selected for their intense, vibrant and lively fruit expression, characteristics of the perfect adaptation of the Tinta de Toro vines in the terroir of the Spanish Toro region.

Vineyard Average age: 30 years. Fresh and intense fruity aromas (raspberry, red currant, cherry) are well-integrated with a floral touch of violets and lavender. The mouthfeel is silky and vibrant with an intense attack of black fruit upfront and a long, complex finish featuring spices, tobacco, raspberries and blackberries notes. **\$23**

2009 Numanthia, Toro, Spain *The estate's signature style*

Numanthia's style relies on a selection of exceptional **ungrafted old vineyards, with more than 50 years – usually 70 – 100 years old**. These low yielding vines offer, year after year, extreme grapes concentration, fruit intensity and structure.

The bouquet is lively and intense, with notes of perfectly integrated with sweet spices (cinnamon, nutmeg and black pepper) vanilla and toasted characters. Concentrated and velvety tannins support flavors of black cherries, raspberries, and cassis in the mouth. Long and elegant on the finish with highlights of dark fruit, cocoa, and toasted oak, this wine is complex and delicious. **\$48**

2009 Termanthia *The treasure of Toro*

Made from the best of vineyard plots in the Spanish Toro region from vines that were planted with ungrafted vines in the second half of the 19th century (over 120 years old). The grapes selected for producing Termanthia are individually hand-sorted before being put into vats and **then crushed by foot**.

Extremely rich and complex, the nose boasts warm summer raspberries, cassis, blackberries and black licorice notes, becoming more complex with exposure to air. In the mouth, the wine is velvety, round and delicious, with flavors of assorted dark fruits, cocoa, minerals and roasted meats that are perfectly balanced by the firm, silky tannins that provide both weight and liveliness. The finish is long and complex and perfectly integrated with subtle notes of cedar, nutmeg and black pepper on the end of the finish. This wine can compete with some of the best wines from Bordeaux at a fraction of the price – and a hefty price at that. **\$180**