

Nobis Hotel

STOCKHOLM

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BODEGA NUMANTHIA



Wine maker dinner  
1395 sek

## BODEGA NUMANTHIA

Bodega Numanthia is a prestigious Spanish wine brand known for producing powerful and intense wines from the Toro region.

Founded in 1998 by the Eguren family of La Rioja, the Maison focuses on the indigenous Tinta de Toro grape variety.

The vineyards are planted with ungrafted, low-yielding vines, some between 50 and 100 years old. The terroir of Toro, with its sandy, cobblestone-covered soils at a high altitude and extreme temperature variations, contributes to the wines' unique character.

The name Numanthia honors the ancient Iberian city known for its resistance against the Romans, reflecting the resilience of the Tinta de Toro grape.



### Förrätten/Starter

NOI:S RÅBIFF PÅ SVENSKT NÖTKÖTT  
CALABRA-DRESSING, SURDEGSBRÖDSMULOR,  
PICKLAD & KRISPIG LÖK

2018 Numanthia

### Varmrätten/ Mains

HELSTEKT HJORTFILE, POTATIS &  
JORDÄRTSKOCKSGRATÄNG;  
VÄSTERBOTTENSOST; RÖDVINSÅS & TRYFFEL  
Venison fillet , potatoes & Jerusalem -  
artichoke gratin  
cheese from Västerbotten ,  
red wine sauce & tryffel

2013 Numanthia

### DESSERTER

HAVGUS FRÅN ARLA UNIKA MED VAXKAKA  
FRÅN  
ROYAL SWEDISH HONUNG  
Havgus cheese with fresh honey comb from  
Royal Swedish honey

2016 Termanthia

Scanna för att boka din plats på en  
exklusiv wine makers middag den  
28/11.

