

LA
NYMPHINA
 BY BODEGAS TRENZA

*“delicious, youthful old bush vine
 Monastrell”*



DESCRIPTION

La Nymphina is a tribute to our voice of inspiration, our creative muse, our nymph that planted the seed of passion for wine within us, many years ago. She has taken us on a journey that has brought us to Yecla. She has inspired us to unravel the lovely layers that the organically dry-farmed Monastrell, alone, can offer. La Nymphina, is a perfect addition to Bodegas Trenza because she is a wine that braids together youthful fruit aromas with layers upon layers of textured flavors resulting in a lovely Organic Monastrell everyone can appreciate

WINEMAKING

The grapes were handpicked at the optimum stage of ripeness the first week of October 2020. Gentle destemming and crushing followed by cold maceration for 48 hours at 5°C before fermentation. The musts were manually pumped over and punched down several times daily during the 10-12 days of fermentation and maceration. Racked to small 1-3 year French Burgundy oak barrels of 300 and 500 litres where it was aged for 6 months.

TASTING NOTES

Dark ribbons of purple and black cherry color. Beautifully intense, youthful aromas of black cherries, bramble and black plums in nice balance with herbs and spices, thyme and liquorice. Soft aromas of toasted oak, chocolate and cappuccino round off the aromas making the wine more complex. The wine has a soft silky palate full of ripe berries, a remarkably refreshing acidity and a juicy fruit driven finish

Matches with glazed pork chops, roast beef, robust pasta dishes such as lasagne, rich jamon Iberico and semi curred Manchego.

Will keep nicely through 2028

ANALITICAL

WINERY
 Bodegas Trenza

VINTAGE
 2020

AGING
 6 months in new French oak

APPELLATION
 Yecla

VINES
 100% Organilly Grown
 Monastrell

TYPE OF WINE
 Red Wine

WINEMAKER
 David Tofterup

ALC / VOL
 14,5%

VOLATILE ACIDITY
 0,68 gr/L

TOTAL ACIDITY
 5,50 gr/L

RESIDUAL SUGAR
 2,30 gr/L

pH
 3,73

TOTAL SO2
 98 mg/L