

TRENZA

FAMILY COLLECTION

“a dream made a reality; a Monastrell that shows our passion for wine”

DESCRIPTION

Trenza Family Collection is a dream made a reality. An opportunity for us, as brothers, to create an amazing old vines Monastrell. Something special that braids together our individual styles and experiences fusing it into beautiful wine with great personality, complexity, and uniqueness belonging only to us. A crafted Trenza that truly reflects the fruit, the terroir and the great potential of the D.O. Yecla.

WINEMAKING

The grapes were manually harvested in small cases of 15 kilos, on 23 of September - 12 October 2017. Each variety was vinified individually by chilling the grapes for the first 24 hours before a gentle de-stemming. The grapes were cold macerated for 72 hours at 5°C before fermentation was initiated. The musts were manually pumped over and punched down several times daily during the 16-25 days of fermentation and maceration. The wine was racked to large new French Burgundy oak barrels of 500 litres where it underwent malolactic fermentation. The wine was aged for 24 months before it was bottled with a light filtration in July 2020

TASTING NOTES

Opaque ruby red with thick legs. Deep and dark aromas of black cherries and ripe plums combined with a rich mixture of Asian spices, toasted oak and cigar box. On the palate the black fruits are intensified by the complimentary notes of rich chocolate, toasted oak and cappuccino. The wine is full bodied, filling your mouth with lots of ripe tannins and juicy fruit. The finish is long and lasting

A wine that will pair nicely with pork spare ribs, roasted duck, lamb with a rosemary and thyme rub, ossobuco stew, rare sirloin steak and venison.

The wine will keep nicely throughout 2032

ANALITICAL

WINERY Bodegas Trenza	APPELLATION Yecla	TYPE OF WINE Red Wine
VINTAGE 2017	VINES 77% Monastrell 15% Cabernet Sauvignon 8% Garnacha Tintorea	WINEMAKER David Tofterup
AGING 24 months in new French oak		PRODUCTION 8170 bottles
ALC / VOL 15,5%	TOTAL ACIDITY 5,5 gr/L	pH 3,64
VOLATILE ACIDITY 0,68gr/L	RESIDUAL SUGAR 1,58 gr/L	TOTAL SO₂ 105 mg/L

