

SPANISH MASTER CLASS



Your Presenters Today

David Tofterup
*Two-time Winemaker
of the Year*

Jonas Tofterup
Master of Wine

BODEGAS TRENZA



- Founded by David Tofterup in 2004.
- In addition to producing their own wines, Bodegas Trenza will facilitate the export of other respected Spanish brands to the US.
- Trenza translates to “braid”, and refers to interweaving of items together to create a stronger, more complex sum of parts. That could be grapes, brothers, or a collection of unique wineries.
- David Tofterup was Director of Winemaking for 17 years with Hammeken Cellars. Besides his in-depth knowledge of Spain, David has made wine in Bordeaux, Chile, and California. He was twice named Spanish Winemaker of the Year by the prestigious Union Española de Catadores in 2016 & 2018.
- Jonas Tofterup is currently the only Dane to hold the title of Master of Wine which he earned in the spring of 2019. Jonas has made wine across the globe, including Germany, Chile, South Africa and Spain. He owns the Iberian Wine Academy which offers WSET qualifications to wine students in Spain. He is also the editor of the Spanish Wine Scholar study manual and of the technical material for WSET Diploma.



Danish brothers David and Jonas Tofterup are the talented winemakers behind Bodegas Trenza. David, twice Winemaker of the Year in Spain, and Jonas a Master of Wine, combine their global experience and in-depth knowledge of Spanish wines to create Bodegas Trenza. In addition to producing their own wines, Bodegas Trenza will facilitate the export of other respected Spanish brands and regional wines to the US.

BODEGAS
TRENZA

Boutique Winery Partners

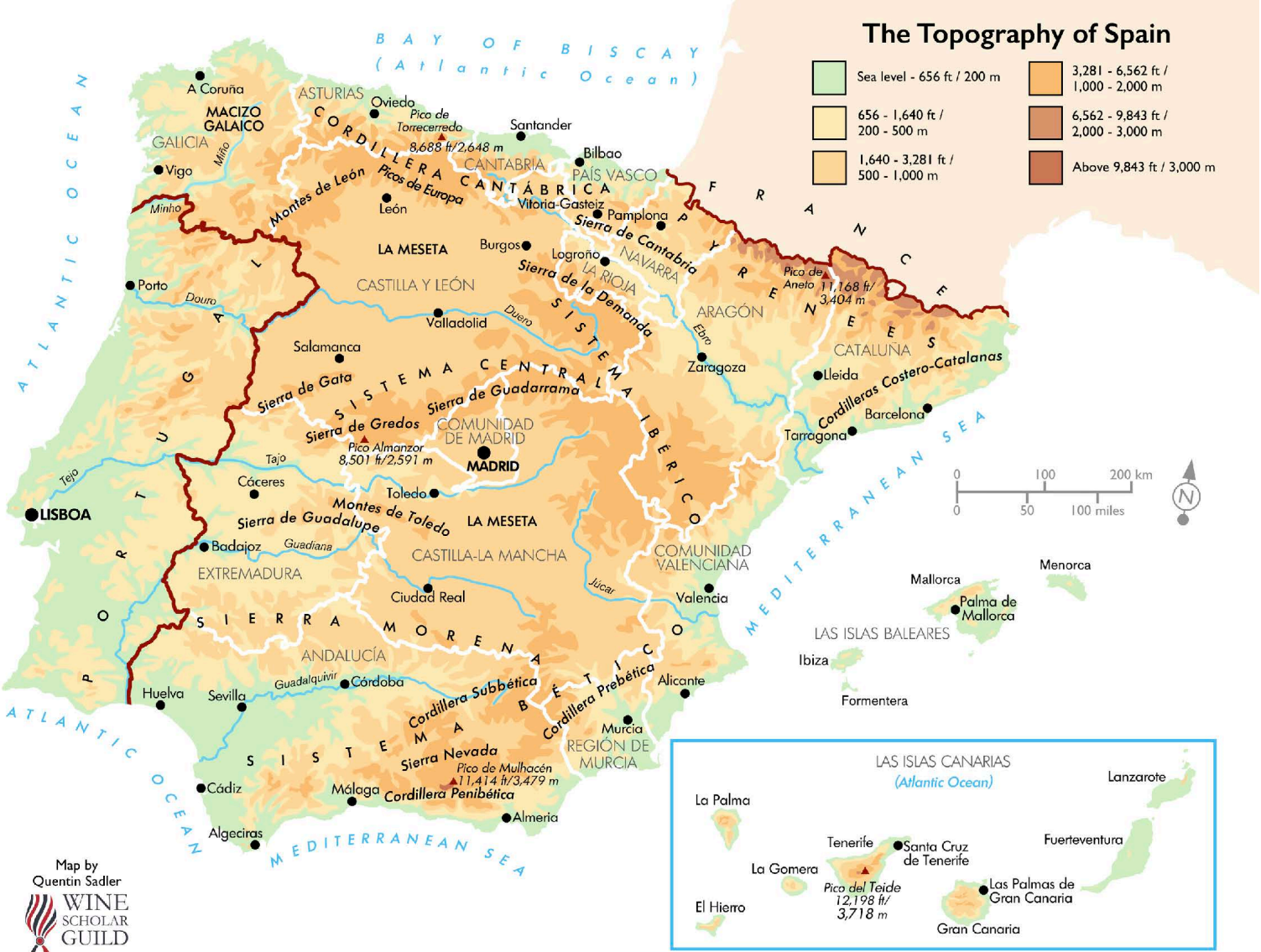
<p>TXAKOLI de ALAVA DO</p> <p>Astobiza, Txakoli</p>	<p>Varietal: 100% Hondarribi Zuri Appellation: Txakoli de Alava, DO Vineyard Elevation: 820 ft Region: Okando Aging: 100% Stainless Steel Production: 4000 cases</p>		
<p>RIOJA DOCa</p> <p>Zinio, Rioja Crianza</p>	<p>Varietal: 100% Tempranillo Appellation: Rioja, DOCa Vineyard Elevation: 1900+ ft Region: Uruñuela (Rioja Alta) Aging: 14 months French & American Oak Production: 5000 cases</p>		
<p>RIOJA DOCa</p> <p>Zinio, Rioja Reserva</p>	<p>Varietal: 100% Tempranillo Appellation: Rioja, DOCa Vineyard Elevation: 1900+ ft. Region: Uruñuela (Rioja Alta) Aging: 18 months French & American Oak Production: 2000 cases</p>		

Bodegas Trenza Wines

<p>IGP RIBEIRAS do MORRAZO</p> <p>Marzal, Albariño</p>	<p>Varietal: 100% Albariño Appellation: IGP Riberias de Morrazo Vineyard Elevation: 100 ft. Region: Galicia Aging: 4 months in Stainless Steel on lees Production: 880 cases</p>		
<p>VIT CASTILLA</p> <p>Acentuado, Rosé</p>	<p>Varietal: 100% Organic Garnacha Appellation: Vit Castilla Vineyard Elevation: 2600 ft. Region: Spanish Meseta Aging: 100% Stainless Steel Production: 3000 cases</p>		
<p>YECLA DO</p> <p>La Nymphina, Monastrell</p>	<p>Varietal: 100% Monastrell Appellation: Yecla, DO Vineyard Elevation: 2800 ft. Region: Campo Arriba Aging: 6 months French Oak Production: 5000 cases</p>		
<p>YECLA DO</p> <p>Trenza Family Collection</p>	<p>Varietal: 77% Monastrell, 15% Cabernet Sauvignon, 8% Garnacha Tintorera Appellation: Yecla, DO Vineyard Elevation: 2800 ft. Region: Campo Arriba Aging: 24 months 70% new French Oak Production: 680 cases</p>		
<p>YECLA DO</p> <p>Rizado, Monastrell</p>	<p>Varietal: 100% Monastrell Appellation: Yecla, DO Vineyard Elevation: 2800 ft. Region: Campo Arriba Aging: 24 months 100% new French Oak Production: 215 cases</p>		

The Topography of Spain



Sea level - 656 ft / 200 m	3,281 - 6,562 ft / 1,000 - 2,000 m
656 - 1,640 ft / 200 - 500 m	6,562 - 9,843 ft / 2,000 - 3,000 m
1,640 - 3,281 ft / 500 - 1,000 m	Above 9,843 ft / 3,000 m

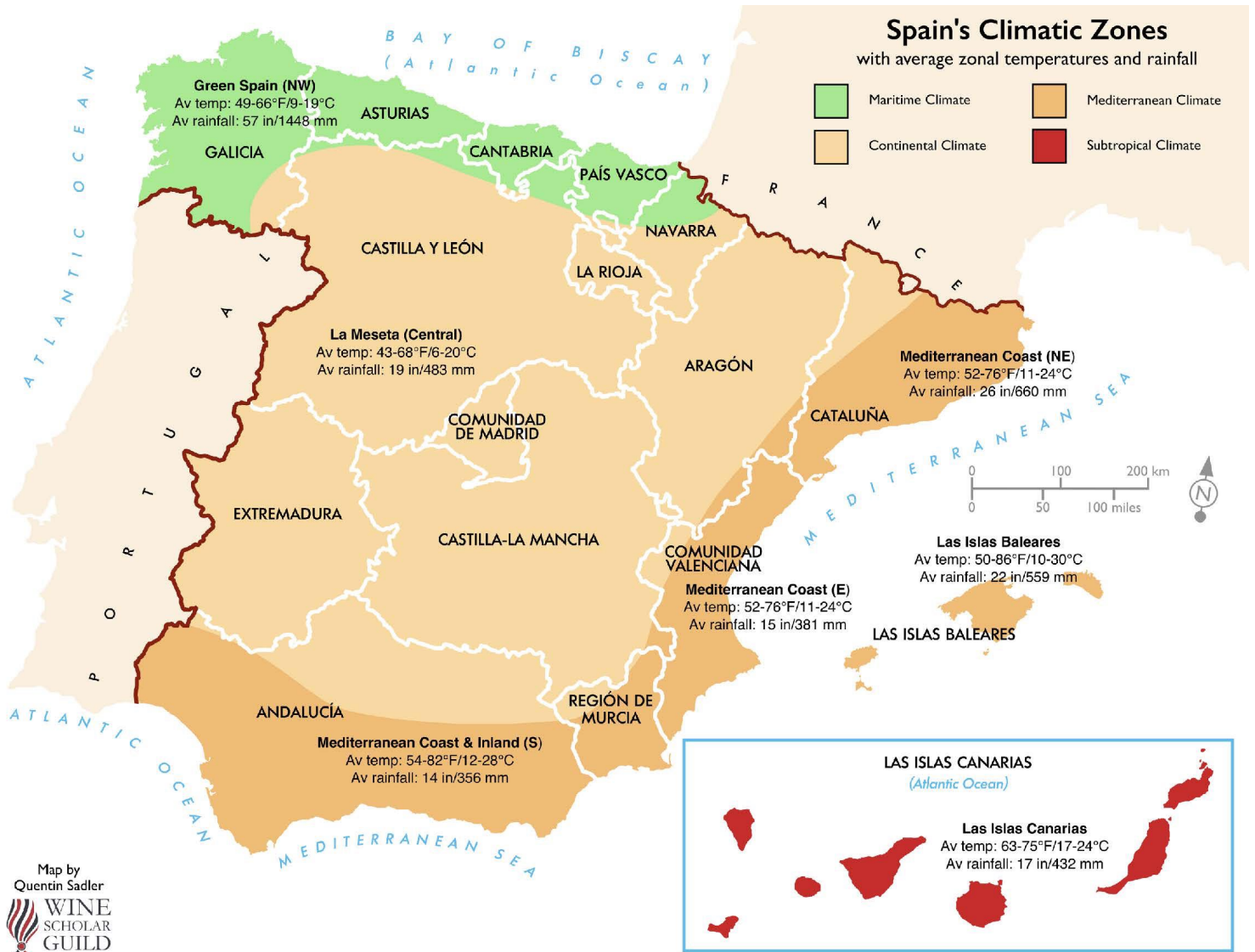



Map by
 Quentin Sadler
WINE SCHOLAR GUILD

Spain's Climatic Zones

with average zonal temperatures and rainfall

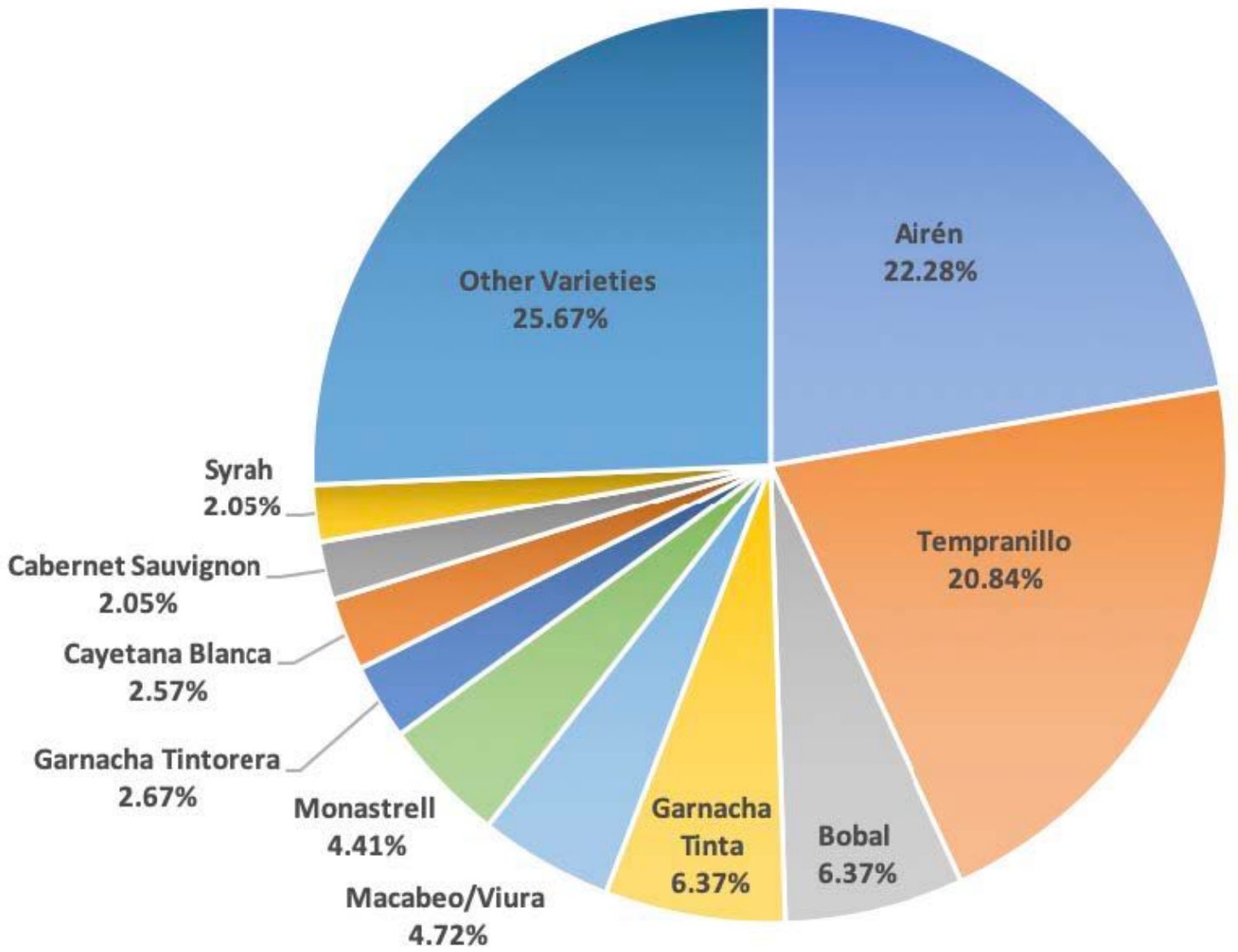
- | | | | |
|---|---------------------|---|-----------------------|
|  | Maritime Climate |  | Mediterranean Climate |
|  | Continental Climate |  | Subtropical Climate |



Map by
 Quentin Sadler
 WINE SCHOLAR GUILD

The Quality Wine Regions of Spain





Current Production Across Spain

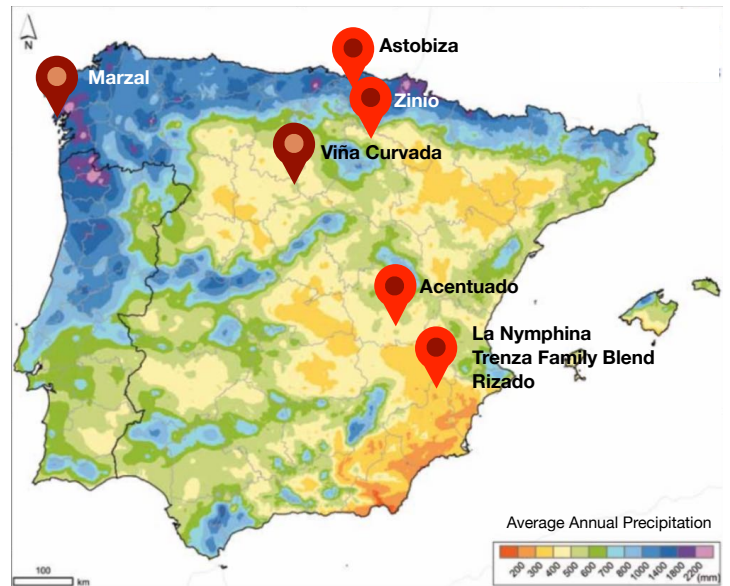
BODEGAS
TRENZA



Bodegas Trenza wines currently represent different appellations, climates and styles



Climate Zones in Spain

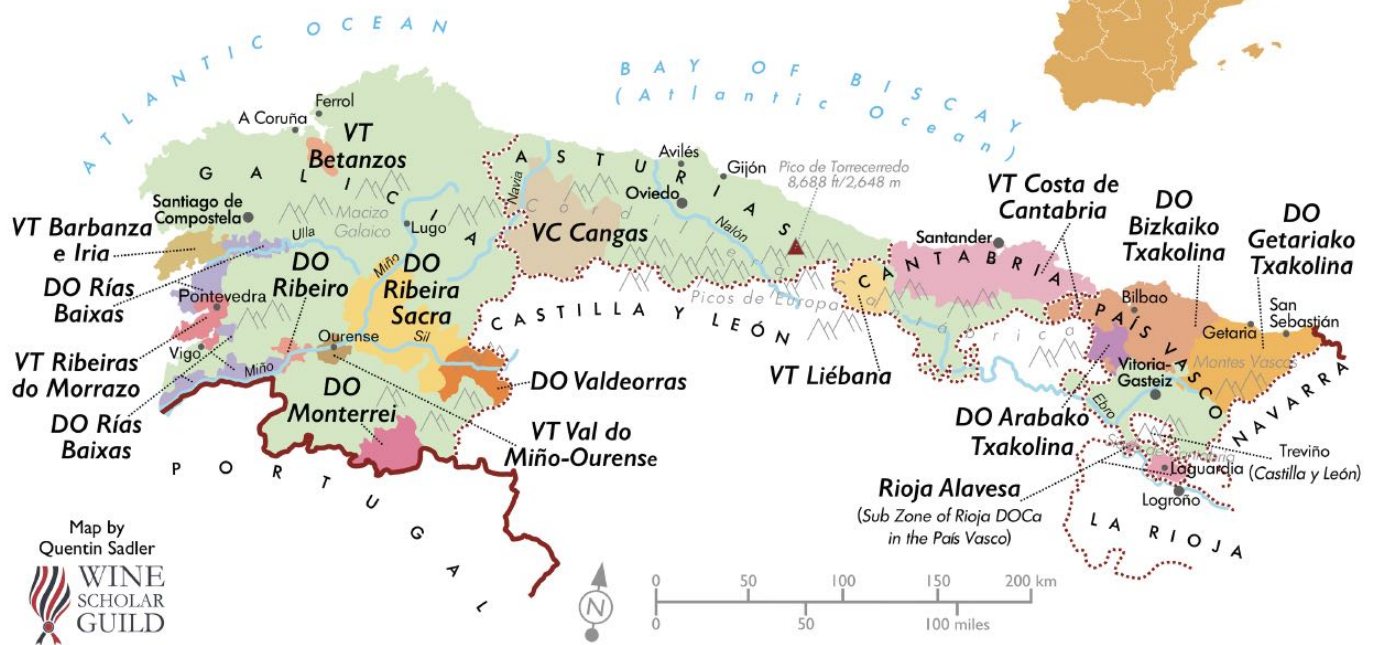


Annual Precipitation

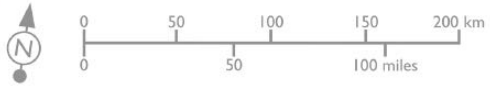


Green Spain

Galicia, Asturias, Cantabria and País Vasco



Map by
 Quentin Sadler
WINE SCHOLAR GUILD



The Txakolina regions

- Achieved DO status in 2001.
- Three regions in the Basque Country, each named after their respective province and creating similar style wines.
- Cool, Atlantic influenced climate wines. The vast majority of production is white wines.
- Most wines are based on the local Hondarrabi Zuri grape, which is sometimes blended.
- Wines are generally low in abv, crisp and refreshing, sometimes with a light frizzante finish.

Bodega Astobiza

- Txakolina de Álava, is slightly more inland than the other two Txakoli appellations. Astobiza winery is located in this southwestern most portion of Txakolina. Our vineyards are about 820 feet above sea level and all farmed sustainably.
- The estate is composed of seven micro plots of vines stretched over 25 acres of land.
- Astobiza is made from sustainably farmed Hondarrabi Zuri grapes produced with native yeasts.
- Chalky clay soils lend minerality to the estate vineyards.

ESTATE BOTTLED - HAND HARVESTED - SINGLE VINEYARD

ASTOBIZA WINES

ASTOBIZA TXAKOLI



Astobiza is a modern producer of wines from the tiny Txakoli de Alava D.O. in the Basque region of northern Spain. Astobiza produces Txakoli in a serious style which foregoes adding CO2 to the wines. We think our serious approach to creating wines of quality, our state-of-the-art winery, and uniqueness of our sustainably farmed vineyard sites give us a distinct edge amongst the three Txakoli appellations. Our winery is in the town of Okando, about 30 minutes from Bilbao. The estate is composed of seven micro plots, and encompasses 10 hectares total under vine. The estate is located very close to the Cantabrian Sea, and is influenced by both maritime and continental climates. This unique climatic zone and vineyards planted at 820 feet altitude are particularly favorable to cultivate Hondarrabi Zuri, the local Basque white grape.

Txakoli de Alava , Basque Country



Our state of the art winery was build specifically to facilitate the production of Txakoli and was completed in 2006. After hand picking, the grapes are chilled to preserve acidity and freshness. The destemmed fruit is carefully sorted at the winery. Following a cold and slow fermentation, using native yeast, the wine is gently pressed off the skins. The wine is held in stainless steel tanks until it is bottled as the estate's flagship wine. Our estate soils of chalk, clay, and organic matter which are high in Ph, help create the desirable minerality in the wine. Astobiza has delicious and bright fresh fruit, while retaining the classic brilliant acidity that Txakoli has always been known for. Look for a straw yellow color with shades of green. Varietal aromas are of crisp apple, citrus (grapefruit), and fresh peach and stone fruit. One of the benchmarks of Txakoli is the fresh palate and clean acidity.

Appellation: Txakoli de Alava D.O.
Varietals: 100% Hondarrabi Zuri
Fermentation: Stainless steel
Aging: Stainless steel
Alcohol: 12.6%
RS: 1.3 g/l
Production: 6000 cases

Winemaker: José Hidalgo Togores & Ana Martin Onzain
Proprietor: Abando-Moyua family
Fruit source: Single vineyard, estate fruit
Age of vines: 20 years old
Soil type: Chalky Clay
Farming: Sustainable
Elevation: 820 feet



Galicia



Map by
Quentin Sadler
WINE
SCHOLAR
GUILD

The Galicia region

- Cool maritime climate with cool and wet weather coming from the Atlantic Ocean. The coolest regions of Spain.
- Home to 5 different DOs and 5 different VTs.
- Hosts a number of local grapes unique the area, where Albariño is by far the most famous and important
- Produces light, fresh wines with relatively low abv.
- Vega Sicilia, arguably Spains most emblematic winery, has just bought a huge property in Galicia and will focus on the Albariño grape.

Marzal Albariño

- Located in Ribeiras do Morrazo, which lies in the heart of Rías Baixas.
- Strong influence from the cool Atlantic ocean, lying just a few 100 ft. from the Atlantic coast, bringing a vibrant acidity and salty kick to the wine.
- Produced from 100% estate grown Albariño, which has been aged for 4 months on its lees.
- Granite dominated soils brings an extra mineral edge to the wine.
- Just won a “Bacchus de Oro” for its 2022 vintage.

RIBEIRAS DO MORRAZO

Marzal ALBARIÑO



*"Where every sip of Marzal will conjure up
the fresh salty air of the Atlantic and refresh
your palate like an Albariño should"*

DESCRIPTION

Marzal Albariño is a passion project for Bodegas Trenza. With a desire to work with the Albariño grape varietal, we hope to shine light on this unknown treasure of a wine region, Ribeiras do Morrazo. This is an amazing Albariño that is nothing less than thirst quenching.

TASTING NOTES

Bright pale lemon colour with youthful attractive notes of lime, green apples, peach, combined with mineral notes reminiscent of a fresh sea breeze. The palate is lively with lots of fresh fruit, crisp acidity and light salty sensation making the wine seem electric.

A lovely glass to drink on its own, and will also match almost anything from the sea such as shellfish, fried calamari, oven baked trout and salmon, as well as sushi.

VINEYARDS

Situated on elevated plains on the western Morrazo peninsula between vigo and pontevedra, the vineyards of Ribeiras do Morrazo, these low yielding vineyards, planted on granite soils, are greatly influenced by the Atlantic Marine climate due to the fact they just a few hundred metres from the Atlantic Ocean.

WINEMAKING

The grapes were handpicked in small cases at the optimum stage of ripeness during the month of September 2021. The cases were cold stored over night before whole cluster pressing, cold settling of the musts before racking and fermentation in small stainless steel tanks at 14-16°C. After the fermentation the wine was aged on fine lees for 4 months in stainless steel tanks.

INFORMATION

WINERY: Bodegas Trenza	TYPE OF WINE: White Wine
WINEMAKER: David Tofterup	VINTAGE: 2021
APPELLATION: IGP Ribeiras do Morrazo	VINES: 100% Albariño
ALC/ VOL. : 12,5%	

LOGISTICAL DATA

750 ml / 1,6 kg 295 x 800mm	12ud / 14,0 kg 255x330x305mm	Euro Pallet (120X 80cm) Layer: 5 / 10cs / 50cs total 725 kg / 168cm height
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Bodegas Trenza
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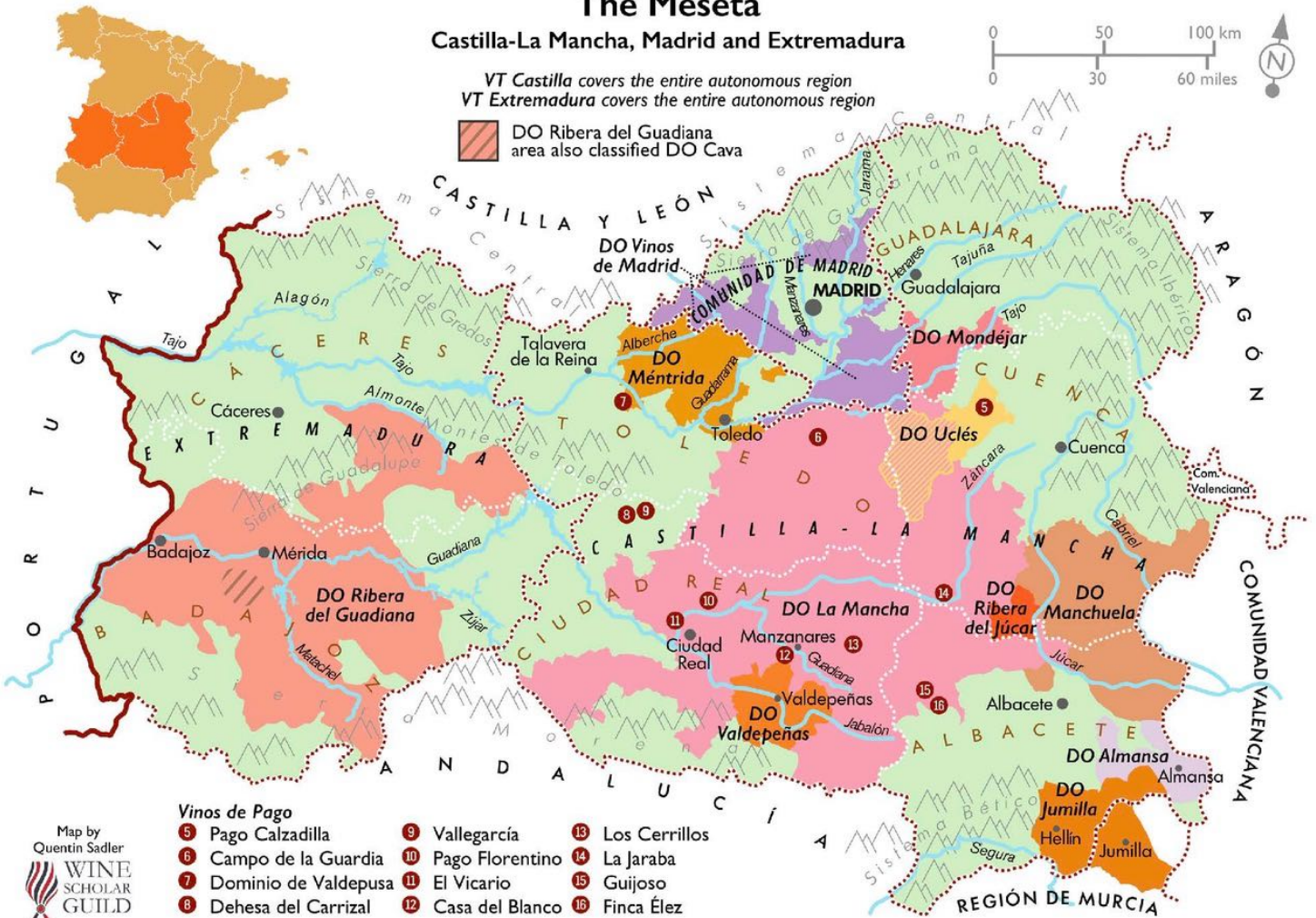
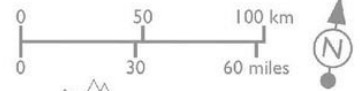


The Meseta

Castilla-La Mancha, Madrid and Extremadura

VT Castilla covers the entire autonomous region
 VT Extremadura covers the entire autonomous region

 DO Ribera del Guadiana
 area also classified DO Cava



Vinos de Pago

- | | | |
|--|---|---|
|  Pago Calzadilla |  Vallegarcía |  Los Cerrillos |
|  Campo de la Guardia |  Pago Florentino |  La Jaraba |
|  Dominio de Valdepusa |  El Vicario |  Guijoso |
|  Dehesa del Carrizal |  Casa del Blanco |  Finca Élez |



The Meseta region

- The largest appellation in the world.
- Comprises two independent regions with different climates - Continental & Mediterranean
- High altitude which provides a high diurnal range of temperatures.
- This region does produce many wines with high volumes and low cost, but within it are a few independent sub appellations that are recognized for quality.

Acentuado

- Grapes for Acentuado are sourced from vineyards in Ribera del Jucar that are known for producing high quality fruit due to low yielding old vines.
- Ribera del Jucar, a small appellation on the eastern end of the Meseta and named after the Jucar river running through the region.
- Ribera del Jucar is a newer appellation that was recognized within the larger La Mancha region for superior quality.
- Unique soil type similar to those of Chateauneuf du Pape made up of rounded stones “Galets”, giving the wines a touch of minerality.
- Acentuado utilizes gentle whole cluster pressing, and fermentation of the free run juice only.

VDLT de Castilla

ACENTUADO

by Bodegas Trenza

“stylish Garnacha rose made from 100% organic grapes accentuates the delicious flavors of ripe raspberry and a touch of fresh herbs”



DESCRIPTION

Winemaker, David Tofterup, has made a careful selection of the top quality clusters of organically grown and hand harvested Garnacha (Grenache) for Acentuado, pronounced a-cen-tu-a-doe. With his superb quality grape source and gentle whole cluster press he is able to really capitalize on the wonderful fresh fruitiness that come natural to the Garnacha varietal and create a very elegant and stylish rose wine that can be enjoyed year round.

TASTING NOTES

Acentuado Garnacha Organic Rose has a pale pink color. Prominent aromas of ripe raspberry and wild sweet strawberries are released the moment the wine is poured into the glass. There are hints of fresh rubbed herbs that linger and provoke. The palate is dry and clean with lingering textures and well balanced fresh fruity acidity.

Drinks really well with chicken Caesar salad, club sandwich, grilled or roasted chicken, BBQ pork chops, fish tacos as well as seafood paella.

VINEYARDS

More than 30 years old dry farmed organic bush vines selected from hillside vineyards south east facing reaching up to 800 m. above sea level on the Spanish Meseta. The higher altitudes benefits the fruit giving intense flavors and retaining natural high acidity.

WINEMAKING

The grapes were handpicked at the optimum stage of ripeness during the first week of September 2021. Whole cluster pressing in pneu-matic presses. Natural sedimentation of the musts before racking. The musts were fermented in stainless steel tanks of 16.000L capacity at 14-16°C for 16-18 days. After fermentation it was racked and allowed to aged for 2 months on fine lees to achieve an attractive complexity and intensity of flavors.

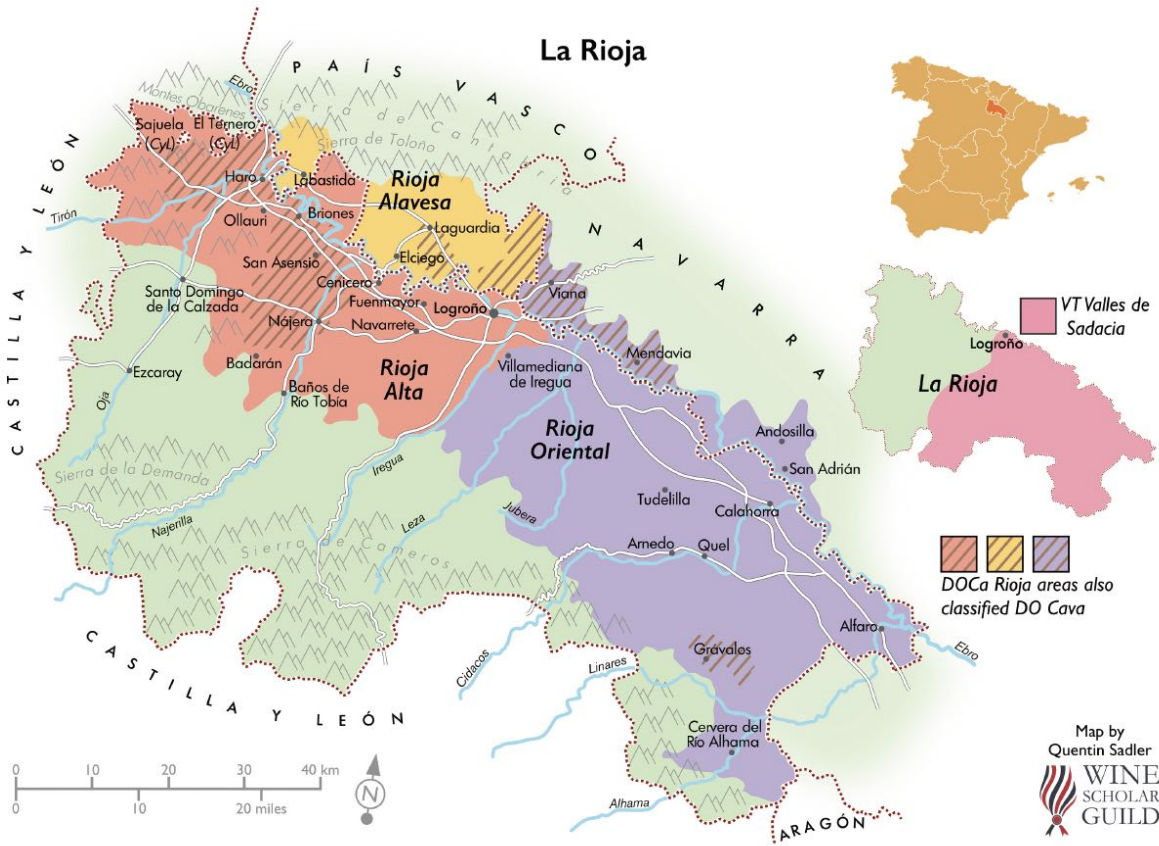
INFORMATION

WINERY: Bodegas Trenza
WINEMAKER: David Tofterup
APPELLATION: VdIT Castilla
ALC/ VOL. : 13,5%

TYPE OF WINE: Rose Wine
VINTAGE: 2022
VINES: 100% Organic Garnacha

Zinio Bodegas

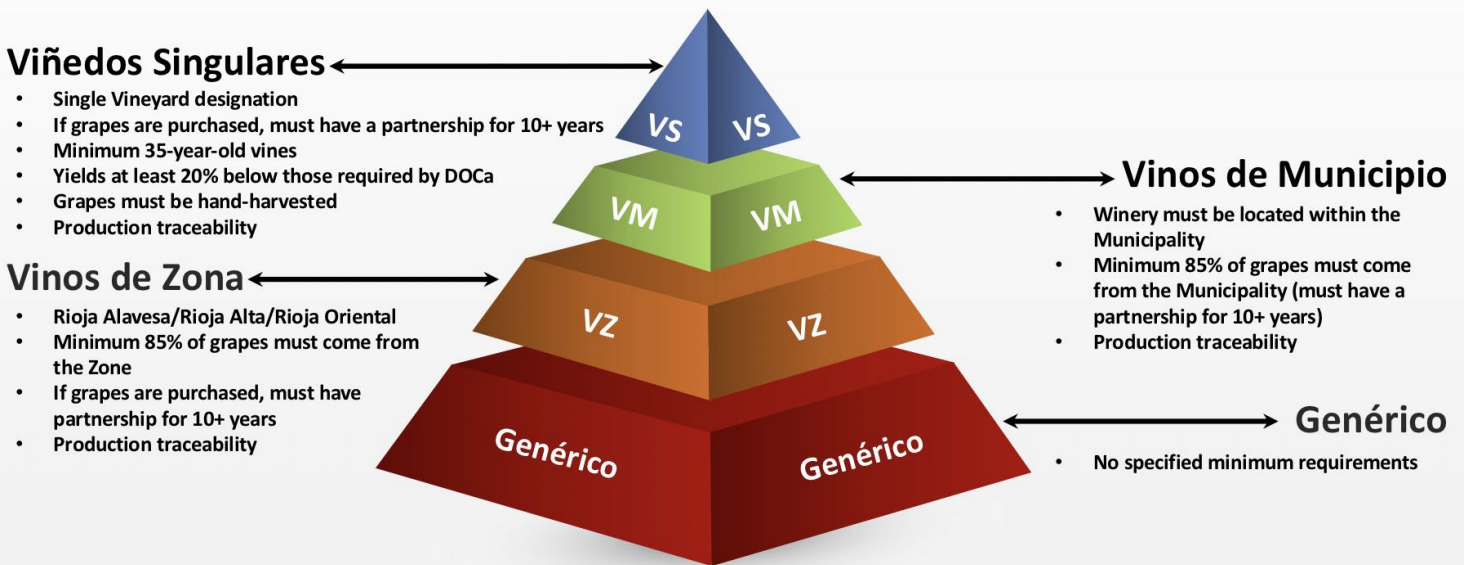




Rioja DOCa

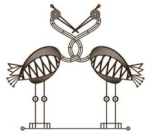
- First DO in Spain (1926), upgraded to DOCa in 1991.
- Three sub-regions and split over three provinces: La Rioja, Navarra and Basque Country.
- Warm continental climate with light influence from the Atlantic and Mediterranean seas in some areas.
- Tempranillo is king, but is often blended with Garnacha Tinta, Mazuelo and Graciano
- Most important Spanish regions in USA in term of value (+40%) and volume (+30%)

A new classification system



Bodegas Zinio

- Zinio Bodegas winery is located in the town of Uruñuela in the heart of the Rioja Alta region.
- The estate is composed of 1300 acres comprising several brands, while Zinio terroir range is harvested from the best 178 acres from the sustainably farmed estate.
- Vineyard influences included 22 different types of soil, a continental climate with some Atlantic influences, the moderating effects of the Ebro and tributaries
- Vineyards are planted between 1800 and 2600 feet.
- Zinio takes sustainable practices seriously, and chose to feature indigenous storks on the label and contributes to Uruñuela's stork conservation as part of our green practices.



ZINIO
B O D E G A S



RIOJA CRIANZA - DOCa Rioja Rioja Alta Vendimia Seleccionada 2018

GRAPE VARIETY
100% Tempranillo

THE VINEYARDS

We farm all our vineyards sustainably, and consider conservation a core value in the company. Zinio Vendimia Seleccionada is crafted with grapes from our Uruñuela vineyards, hand picked from a series of vineyard blocks at 1800 - 1936 feet altitude. These vineyards are planted on very poor calcareous-clay soils. These 30 year old vines, always have yields below 4,000 kilos per hectare and produce grapes with high phenolic concentration for superior aromas and color.

THE VINTAGE

The 2018 harvest was characterized by abundant rainfall in winter and spring. Moderate temperatures delayed bud break in the vineyards, and light rainfall produced some modest water stress in the summer. Crop size was restrained which was a good indicator for the overall high quality for the harvest.

WINEMAKING

After a short cold soak, fermentation commences and takes about 20 days to complete with skin maceration. Once fermentation is complete, the wine stays in tank for 3 months to integrate. It is then aged for 14 months in French and American barrels. We then bottle age to further integrate the fruit, tannin and wood notes together. Bottle aging is important to ensure the tannins are round and that the Vendimia Seleccionada attains the elegant character we want to offer.

IN THE GLASS

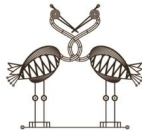
Aromas of red fruits and spices (cinnamon, clove and vanilla); also featuring coffee beans, smoky and tobacco notes. On the palate, its freshness and phenolic structure is appreciated, with friendly and non-astringent tannins. Expressive, elegant and balanced wine.



STORK CONSERVATION

For centuries storks have nested in Uruñuela, and they are an important part of the landscape and culture in Rioja Alta. That is why we chose to use the storks on our label, and are also committed to protecting them for future generations.

Varietal: Tempranillo	Oak: French & American	Production: 2000 cases	Alc. 14.5%
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ZINIO
B O D E G A S



RIOJA RESERVA - DOCa Rioja Rioja Alta 2017

GRAPE VARIETY
100% Tempranillo

THE VINEYARDS

Zinio Rioja Reserva comes from 70+ year old bush vines, grown in our lowest yielding vineyards at altitudes over 1900 feet. The Tempranillo grows in very poor calcareous clay soils. The low yields help concentrate the flavors with high phenolic concentration for superior aromas and color.

THE VINTAGE

The 2017 harvest began with low rainfall in the winter months, followed by early bud break in the spring. Late frosts also reduced yields in the vineyard. By summer, punctual rains and suitable weather conditions in August alleviated water stress and led to an early harvest in September. We considered the small berries to be in perfect balance, and produced an excellent vintage.

WINEMAKING

The first selection (sorting) is done in the vineyard. We then hand sort a second time in the winery. The grapes are destemmed and crushed for cold maceration to extract color and phenolics prior the alcoholic fermentation. We keep the skins in contact with the grape must for about two weeks for further structure. Our Reserva goes through malolactic fermentation before aging to soften the final wine. Zinio Reserva stays 18 months in French and American oak barrels, toasted under specific guidance of our winemaker. This Reserva has spent the last two years in bottles to gain balance and roundness.

IN THE GLASS

Look for flavors of dried cherries and sandalwood with a very attractive nose that combines ripe fruit with sweet spices and aromatic herbs such as thyme and rosemary. It also features hints of coconut, toffee, chocolate and cacao. On the palate it is meaty and it renders a long finish.



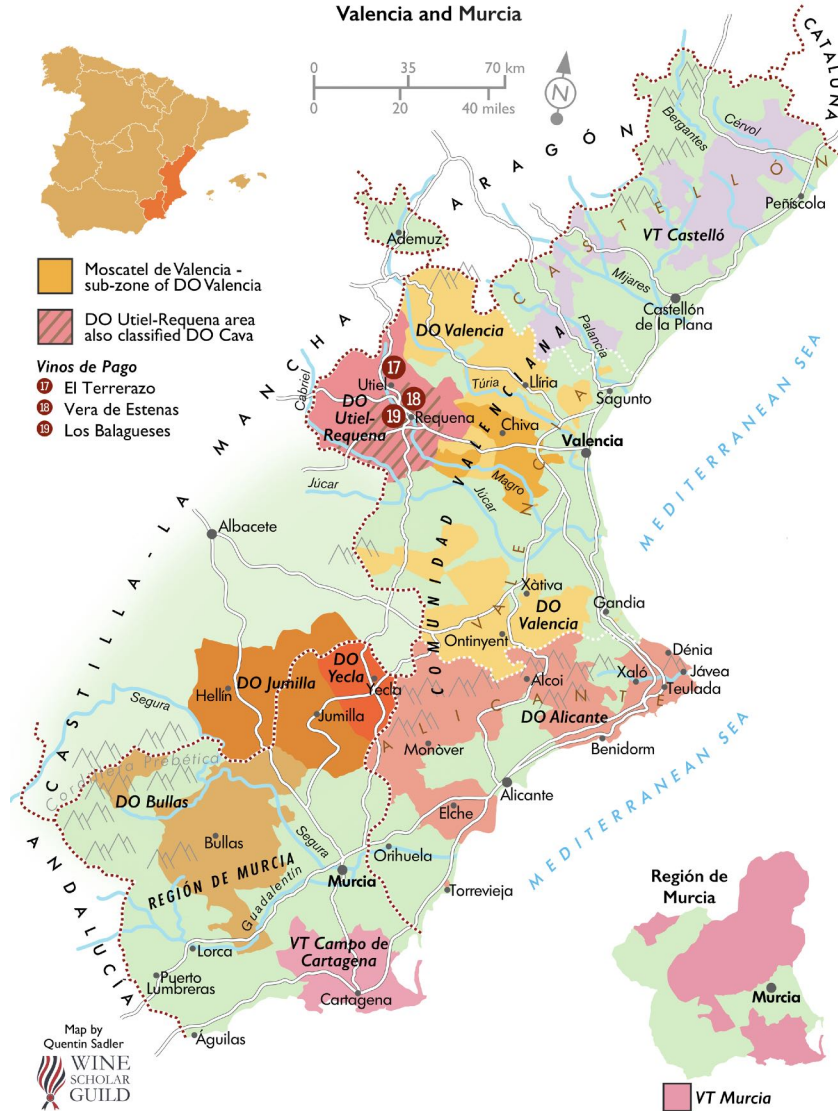
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The Central Mediterranean Coast Valencia and Murcia



Yecla DO

- Achieved DO status in 1975, though wines have been produced here since the Roman times
- The region is divided into the Campo Abajo and the cooler Campo Arriba
- Warm and dry Mediterranean climate at high altitude creating extreme diurnal temperature range.
- Vast majority are reds and based on the Monastrell (Mouvedre / Mataro) grape. The grape variety originates from this corner of the world.
- Growing in importance and more than 95% of their wines are exported.

Bodegas Trenza

- Grapes are sourced from 40-50 year old head trained, dry farmed, bush vines.
- Grapes come from Campo Arriba up to 2700 ft. above sea level, creating cooler fruit with more intensity than Campo Abajo.
- The vineyards have calcareous subsoils and are ringed by a series of low mountain ranges which create a unique microclimate.
- Limited production with a modern approach with emphasis on the Monastrell fruit, showing complexity and nuanced flavours.

LA
NYMPHINA
BY BODEGAS TRENTA

*“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 Trenta 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

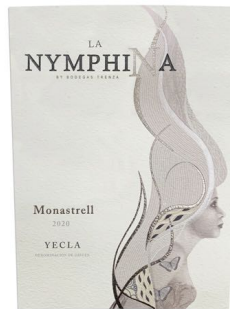
WINERY Bodegas Trenta	APPELLATION Yecla	TYPE OF WINE Red Wine
VINTAGE 2020	VINES 100% Organilly Grown Monastrell	WINEMAKER David Tofterup
AGING 6 months in new French oak		
ALC / VOL 14,5%	TOTAL ACIDITY 5,50 gr/L	pH 3,73
VOLATILE ACIDITY 0,68 gr/L	RESIDUAL SUGAR 2,30 gr/L	TOTAL SO2 98 mg/L

AS SEEN IN MAY 2023

WINE ENTHUSIAST[®]

BUYING GUIDE

90 points



90 **Bodega Trenza 2020 La Nymphina (Yecla).** This wine has a bouquet of black cherry, cassis and anisette. Sheathed in velvety tannins, spicy notes of clove and menthol are joined by flavors of pomegranate, cherry, espresso bean and dried sage that wend their way to a savory finish. International Cellars. **Best Buy.** —M.D.

abv: 14.5%

Price: \$15

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 Toferup
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

Bodegas Trenza
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ES-03730 Javea-Alicante

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RIZADO

OLD VINES MONASTRELL

*“discover all deliciously, dark secrets
of a dry farmed Monastrell”*



DESCRIPTION

Rizado Special Selection has an intensity and complexity that will fill your mouth and blow your mind. Building on the tannins associated with Monastrell, we have create layers upon layers of intense color; a complexity of aromas that peel away slowly revealing a harmony and balance of ripe fruit, dark spices and smokey oak; textures that seduce and coat your mouth. Rizado is our signature wine

WINEMAKING

The grapes were manually harvested in small cases of 15 kilos, on 7 October 2016. The grapes were chilled to 4°C in cold room for 24 hours. The clusters were manually selected by a specialized team, and only 50% of the grapes were de-stemmed. The grapes and whole clusters were gently placed in large open French Oak barrels where the fermentation took place. The grapes were manually punched down 2-4 times daily during the 18 days of fermentation and maceration. After pressing the free run wine was racked into 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, without filtration, in April 2019.

TASTING NOTES

Deep ruby red color with thick legs. It has profound aromas of black cherries, blackberries and plums, combined with notes of toast almonds and cedar wood. The palate is complex and intense, full bodied with ripe tannins and juicy fruit. The finish is refreshing and long lasting.

A wine that will pair nicely with spring lamb served pink with fresh herbs, honey glazed lamb shank, veal cheek, entrecote, duck confit and oxtail stew.

The wine will keep nicely throughout 2035

ANALITICAL

WINERY Bodegas Trensa	APPELLATION Yecla	TYPE OF WINE Red Wine
VINTAGE 2016	VINES 100% Monastrell 52 years old (planted 1967)	WINEMAKER David Tofterup Jonas Tofterup MW
AGING 24 months in new French oak	Campo Arriba: 850m Single Block	PRODUCTION 2574 bottles
ALC / VOL 15,5%	TOTAL ACIDITY 5,64 gr/L	pH 3,63
VOLATILE ACIDITY 0,65gr/L	RESIDUAL SUGAR 2,9 gr/L	TOTAL SO2 138 mg/L

Bodegas Trensa
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B O D E G A S
TRENZA

THANK YOU

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