

RIZADO

OLD VINES MONASTRELL

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

DESCRIPTION

Rizado Old Vines Monastrell has an intensity and complexity that will fill your mouth and blow your mind. Building on the tannins associated with Monastrell, we have created 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, having only produced 2578 only just a few will get the chance to experience this beautiful Monastrell... Hope you are one of lucky ones!

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 raked 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 toasted 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 Trenza	APPELLATION Yecla	TYPE OF WINE Red Wine
VINTAGE 2016	VINES 100% Monastrell 52 years old (planted 1967) Campo Arriba: 850m Single Block	WINEMAKER David Tofterup Jonas Tofterup MW
AGING 24 months in new French oak		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

