



She's our young, fruity, flirtatious Organic Monastrell nymph, who expresses the charming fruit of the Yeclan Monastrell.

La Nymphina is a tribute to our voice of inspiration, our creative muse, our nymph, who 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 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 Monastrell everyone can appreciate.

""I love working with the Monastrell varietal because it is known to be slightly unpredictable and more challenging to achieve a complex yet balanced wine. I love this challenge"."

David Tofterup

Winemaking Notes

The grapes were handpicked at the optimum stage of ripeness the first two weeks of October from 100% certified organic vineyards. After gentle de-stemming and crushing the grapes were cold soaked for 4-5 days at 5°C before fermentation took place. The

Winemaker: David Tofterup

the grapes were cold soaked for 4-5 days at 5°C before fermentation took place. The musts were manually pumped over and punched down several times daily during the 12-14 days of fermentation and maceration. Racked to small 1 - 2 year old French oak barrels of 228 and 500 litres where it was aged for 6 months.

Vintage: 2020

Blend: 100% Monastrell

Analysis: Alcohol: 14,5% Total Acidity: 5,10g Residual Sugars: 3,3g

Tasting Notes

The color is a clear, deep ribbon of black cherry with a ruby red rim. Beautiful concentration of fruity aromas made up of black cherries, bramble and black plums in nice balance with herbs and spices, thyme and liquorice as well as with toasted oak, coffee and dark chocolate. It has softer notes of lavender and sweet spices making the wine more complex. It has a dry yet silky palate full of ripe berries and toasted almonds. The ripe tannins are in balance with the full body and pronounced flavours resulting in a long and delightful finish.









2020 VINTAGE

