

B O D E G A S TRENZA

Be enlightened and enchanted by this next level Monastrell, a treat for your senses and for you!

La Orphica Iluminada takes unlocking the mystical nature of the Monastrell grape to the next level. Also left to ripen on the vines an additional three to five weeks, we have been even more particular with our selection of these raisin Monastrell clusters that will offer a natural sweetness we know will round off the big tannins and will offer soft velvety textures, dark luscious fruits and, with 6 months in barrels, beautifully toasted oak finish.

“With this project, Iluminada, we have shined a light on the Monastrell grape, honouring it as the king of Spanish grape varieties; powerful, dominant and with a superior character that allows for maximum versatility. We believe it embodies the meaning of iluminada perfectly.”

David Tofterup



Winemaking Notes

The grapes were handpicked end of October when the grapes had started raisining on the winesconcentrating sugars and flavors. Gentle destemming of the slightly dehydrated grapes that, inoculation with selected yeasts and fermentation took place in temperature controlled stainless steel tanks where the musts were periodically gentle pumped over during fermentation and maceration. After fermentation the wine was racked, and the skins were pressed and during this stage the raisined grapes left traces of unfermented sugars in the wine giving the it's unique off dry character. The wine was aged for 6 months in used French and American oak casks

Winemaker: David Tofterup

Vintage: 2021

Blend: 100% Monastrell

Analysis: Alcohol: 14,5%

Total Acidity: 5,00g

Residual Sugars: 19,0g

Tasting Notes

Deep ruby red with attractive youthful notes of dark plums, black cherries, toasted oak, a hint cigar box and a mixture of sweet spices. The palate is big with soft, juicy, ripe tannins and a lot of ripe fruit. The natural sweetness is balanced with a fresh acidity and a juicy finish. Best to drink within 4-6 year



BERLIN WINE TROPHY
2021 VINTAGE



GUIA PEÑIN
2020 VINTAGE