

B O D E G A S TRENZA



Entrancing dark fruit aromas that will capture and hold your interest until the last drop!

La Orphica Selección Tardía unlocks the mystical nature of the Monastrell grape. Left to ripen on the vines an additional three to five weeks, our selection of Monastrell clusters have begun to raisin on the vines and within them lies the natural sweetness that will round off the big tannins normally found with this varietal. You are given a bold and mystical Monastrell that will coat your palate with velvety softness and dark luscious fruit.

“Like the saying goes: good things come to those who wait. We have done just that and waited until these beautiful grapes were just what we needed for this amazing Selección Tardía wine”
David Tofterup

Winemaking Notes

Winemaker: David Tofterup

The grapes were handpicked last week of October through beginning of November once the grapes began to raisin on the vines concentrating sugars and flavors. We did a gentle de-stemming of the slightly dehydrated grapes and then they were inoculated with selected yeasts. Fermentation took place in temperature controlled stainless steel tanks where the musts were periodically gently pumped over during fermentation and maceration. After fermentation the wine was racked and the skins were pressed. During this stage the raisin-grapes release traces of unfermented sugars in the wine giving it the unique off dry character. The wine was aged for 3 months in used French and American oak casks

Vintage: 2022

Blend: 100% Monastrell

Analysis: Alcohol: 14,5%

Total Acidity: 5,00g

Residual Sugars: 13,3g

Tasting Notes

Clear ruby red with attractive youthful notes of ripe plums, cherries, fresh crushed herbs and a hint of sweet spices. The palate is mellow with soft ripe tannins with a gentle natural sweetness which is balanced with a fresh acidity and a juicy finish. The wine will keep nicely 3-4 years from vintage



GUIA PEÑIN
2021 VINTAGE



BERLIN WINE TROPHY
2020 VINTAGE