

B O D E G A S TRENZA

We feel drawn to the old vines Monstrell and this is the dream that ties us all together

Realizado is the dream that ties us all together. A new opportunity for us, as brothers, to work with the old vines Monastrell of Yecla and weave together something uniquely special capturing the right combination that will highlight not only the allure of the Monastrell for us but how well it blends with Cabernet Sauvignon, Garnacha Tintorera and Syrah.

**There is nothing better than to take the Monastrell and braid it together with other fantastic varieties that really highlight the intensity of wines from Yecla.”
David Tofterup**



Winemaking Notes

Winemaker: David Tofterup

The grapes were handpicked at the optimum stage of ripeness the first week of October. 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 12-15 days of fermentation and maceration. After pressing the wine was aged in 1-3 year old French oak barrels of 300 and 500 litres for 14 months.

Vintage: 2020

Blend: 75% Monastrell, 10% Cabernet Sauvignon, 10% Garnacha Tintorera, 5% Syrah

Analysis: Alcohol: 14,5% Total Acidity: 5,20g Residual Sugars: 1,2g

Tasting Notes

Deep ruby red colour. Profound and intense aromas of ripe black cherries and dark plums, combined with complex notes of roasted coffee, dark chocolate, and cigar box, all in perfect balance with the fruit. The mouth is powerful and flavourful with lots of ripe tannins, a refreshing acidity and a very long finish. Will keep nicely through 2028.

