



La Nymphina Monastrell



- La Nymphina means “*the Nymph*”. It’s made by two brothers who are experts in Spanish wines: David Tofterup (2 time winemaker of the year in Spain) and Jonas Tofterup MW.
- Monastrell is the 4th most grown red grape in Spain. The French call it Mouvedre and the new world calls it Mataro. Our Spanish Monastrell come from 40-50 year old dry farmed, low yielding vines. We make Nymphina to express the youthful, softer side of the grape.
- The deep fruit richness is characterized by black cherries and dominate sweet spices but there are also delicate aromas of toasted oak on the nose.
- The vineyards are on two south facing blocks 2700 feet above sea level. The drastic temperature swings between day and night results in beautiful clusters of very ripe berries.



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