

**PRODUCER**

Bodegas TRIDENTE

**REGION**

VINO DE LA TIERRA DE CASTILLA Y LEÓN

**COUNTRY**

SPAIN

**TYPE OF WINE**

Aged red.

**VARIETY**

Tempranillo

**AGING**

6 months in French oak barrels.

The vineyards of Tempranillo planted on sandy soils in the traditional “vaso” system are located in the areas of El Pego and Villanueva de Campean within the province of Zamora, the hand-picked grapes are fermented in stainless steel tanks ageing for at least 6 months in French oak barrels.

Very deep red cherry colour. Rich and muscular, with exotic roasted spice and blueberry confiture notes followed by racy graphite and espresso. The ripe finish of chocolate and spice is well-proportioned.

**FOOD PAIRINGS**

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses.

**SERVICE TEMPERATURE**

14 - 16 °C

Alcoholic degree: 15% Vol.

750 ml.

Contains sulphites.

*Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.*