



#### PRODUCER

Bodegas TRIDENTE

#### REGION

VINO DE LA TIERRA DE CASTILLA Y LEÓN

#### COUNTRY

SPAIN

#### TYPE OF WINE

Aged red.

#### VARIETY

Tempranillo.

#### AGING

20 months in French oak barrels.

Rejón is the name of our best vineyard of Tempranillo located in the town of El Pego, within Toro's appellation, the 130 years old vines are planted on incredible top layer of gravel over very sandy soils. This very limited production tries to reflect the typicity and genuineness of the indigenous grapes coming from this unique terroir. The grapes are carefully hand-picked in small baskets of 15 Kgs, fermented in small vats and moved to French oak 225 litres barrels remaining for 20 months.

The Rejón was an ancient farming tool used with the plows during the 19th century, when these vines were planted, it was already used by the Romans in a very basic version but with identical system, which still prevails in contemporary and modern plows called Rejas –Plowshares-

Opaque purple. Vibrant, seductively perfumed aromas of blackberry, violet candy, star anise and cracked pepper. Weighty dark berry flavors are brightened by smoky minerals, picking up a floral pastille quality with air. The smooth, sweet finish repeats the dark berry quality and leaves sexy floral and mineral notes behind. This distinctly elegant wine has the concentration and balance to reward patience.

#### 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: 15.5° 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.*