

**PRODUCER**

Bodegas TRIDENTE

**REGION**

VINO DE LA TIERRA DE CASTILLA Y LEÓN

**COUNTRY**

SPAIN

**TYPE OF WINE**

Aged red.

**VARIETY**

Mencia.

**AGING**

4 months in French oak barrels.

Mencia grapes with which it is produced this wine are from old vineyards, located in Cacabelos northwest of the province of Leon in the region of El Bierzo. The fermentation was carried out in stainless steel tanks and then spent four months in French oak barrels.

Purple/black in color, it offers up inviting nose of spicy black fruits, violets, and mineral. Smooth on the palate with the oak nicely integrated, this succulent effort is a good introduction to the Mencia grape at a bargain price.

**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**

16 - 18 °C

Alcoholic degree: 13.5% 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.*