

**PRODUCER**

Bodegas TRIDENTE

**REGION**

VINO DE LA TIERRA DE CASTILLA Y LEÓN

**COUNTRY**

SPAIN

**TYPE OF WINE**

Aged red.

**VARIETY**

Prieto Picudo.

**AGING**

5 months in French oak barrels.

Prieto Picudo grapes are autochthonous from the province of Leon, bunches and grapes are small with a very high potential for the aging. The fermentation was carried out in stainless steel tanks for 10 days, from then to French oak barrels where the fermentation ended and stayed for 15 months

Inky ruby. A cool, mineral-driven bouquet shows scents of red and dark berries, violet, sassafras and licorice, with a blast of cracked pepper. Lively but deep, with tangy red and blackcurrant flavors, along with notes of cola and vanilla on the back half. Silky tannins appear on the long finish.

**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.*