



PRODUCER
Bodegas TRIDENTE

REGION
VINO DE LA TIERRA DE CASTILLA Y LEÓN

COUNTRY
SPAIN

TYPE OF WINE
Aged red.

VARIETY
Tempranillo.

AGING
15 months in French oak barrels.

Tempranillo grapes with which it is produced this wine are from very old vines with very little production in the areas of Villanueva de Campeán and El Pego, within the province of Zamora. These vineyards are generally planted on a top layer of gravel over very sandy soils. The fermentation was carried out in stainless steel tanks and then moved to French oak barrels for a period of 15 months.

Aromas of toasty oak, graphite, balsamic, incense, and black fruits are followed by a dense, powerful Tempranillo from the great 2009 vintage.

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