



Bodegas Tridente Entresuelos Tempranillo - Vegan

Country:	Spain	Region:	Castilla y Leon
Type:	Red	Varietal:	Tempranillo
Format:	12 x 750ml		

BC	AB	SK	MB
+377408	+781509		
Speculative	Allocated		

TASTING NOTES

Colour:	Very deep red cherry colour.
Aroma:	Exotic roasted spice and blueberry confiture notes followed by racy graphite and espresso.
Taste:	Aromas carry through to the palate leading to the well balanced, ripe finish of chocolate and spice.
Food:	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.

AWARDS & ACCOLADES

2016 ~ 92 Points. - Guía Peñin 2020

2016 ~ "...bold and tannic red with savory notes and a chewy, slightly alcoholic finish. Drink now." - James Suckling, Aug/2018

2016 ~ Gold Medal - Mundus Vini 2019

OTHER INFO

The vineyards of Tempranillo is planted on sandy soils in the traditional "Vaso" system which 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.



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