



Tridente Prieto Picudo - Vegan

Country:	Spain	Region:	Castilla y Leon
Type:	Red	Varietal:	Prieto Picudo
Format:	6 x 750ml		

BC

AB

SK

MB

TASTING NOTES

Colour: Inky ruby.

Aroma: A cool, mineral-driven bouquet shows scents of red and dark berries, violet, saffras and licorice, with a blast of cracked pepper.

Taste: Lively but deep, with tangy red and blackcurrant flavours, along with notes of cola and vanilla on the back half. Silky tannins appear on the long finish.

Food: Pairs well with flavourful rice dishes, pasta, grilled vegetables, stewed or grilled red and white meats.

AWARDS & ACCOLADES

2015 ~ 92 Points. "Big, intense nose of wild herbs that really makes this wine stand out from the crowd. A huge tannic red that holds together well. If you like this kind of scale then this wine is one that could light your fire. Drink now." - James Suckling, Jul/2017

2015 ~ 92 Points. - Guía Peñin 2020

2014 ~ 92 Points. "(fermented in small stainless steel tanks and aged for 15 months in a combination of new and used French oak barrels) Opaque ruby. Heady blueberry, cherry cola, candied licorice and vanilla scents are complicated by suggestions of cedary oak and smoky minerals. Weighty and seamless in the mouth, offering broad, appealingly sweet black and blue fruit flavors that stain the palate and pick up a floral nuance with air. Supple tannins build slowly on a very long, energetic finish that echoes the floral and blue fruit notes." - Antonio Galloni's Vinous, Jan/2017

OTHER INFO

Prieto Picudo grapes are indigenous of the province of Leon. The creeping grapevines are planted in the traditional 'vaso' system or head-pruned. Fermentation was carried out in small stainless steel tanks to obtain its complexity after spending 15 months in French oak barrels.



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