



Tridente Rejon - Vegan

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

BC AB SK MB

TASTING NOTES

- Colour:** Opaque purple.
- Aroma:** Vibrant, seductively perfumed aromas of blackberry, violet candy, star anise and cracked pepper.
- Taste:** Weighty dark berry flavours are brightened by smoky minerals, picking up a floral pastille quality with air. The smooth, sweet finish repeats the dark berry quality and leaves sexy floral and mineral notes behind.
- Food:** Pairs well with flavourful rice dishes, pasta, grilled vegetables, stewed or grilled red and white meats.

AWARDS & ACCOLADES

2015 ~ 93 Points. "This red is dense but focused, with ripe blackberry and currant flavors backed by cocoa and espresso notes. The firm tannins are well-integrated, while balsamic acidity keeps this focused. Heady, with a balance of fruit and savory notes. Tempranillo. Drink now through 2030. 450 cases made." - Wine Spectator, Web Only 2018

2014 ~ 93 Points. "(made from vines that are reportedly over 130 years old; fermented in small stainless steel vats and then aged in new 225-liter French oak barrels for 20 months) Inky purple. Expansive, mineral-laced aromas of cherry compote, blueberry, incense and pungent flowers show excellent clarity. Deeply concentrated but shockingly energetic dark fruit preserve, spicecake and rose pastille flavors are complicated by notes of mocha and cola. Distinctly rich and densely packed, but there's no excess fat here. The youthfully tannic, spice- and floral-dominated finish hangs on with wonderful focus and persistence." - Antonio Galloni's Vinous, Jan/2017

OTHER INFO

Rejon is the name of our best vineyard of Tempranillo located in the town of El Pego, within Toro appellation, the 130 years old vines are planted on incredible top layer of gravel over very sandy soils. This very limited production tries to maintain the typicity and genuineness of the indigenous grapes coming from this unique terroir. The grapes are carefully hand-picked in small baskets of 15 Kgs, fermented in small vats and moved to 225 liter French oak barrels remaining for 20 months.



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