



Tridente Tempranillo - Vegan

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

BC	AB	SK	MB
+189852	+189852		
Speculative	Open		

TASTING NOTES

Colour: Deep purple colour

Aroma: Intense, concentrated aromas of blackberry and plum with some enticing notes of spice, leather and cedar

Taste: Rich and lavishly juicy up front with black and blue fruit flavours. Silken in texture with a good balance, packed with black fruit jam and framed by ripe and well-integrated tannins. Full-bodied finish with superb length and persistence.

Food: Rice, pasta, vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses.

AWARDS & ACCOLADES

2021 ~ 93 Points. Dark-red cherry. Toasty, spicy, cocoa bean, ripe fruit, black fruit. Flavourful, toasty, fine bitter notes. - Guia Peñín 2023

2021 ~ 90 Points. "The 2021 Tempranillo originates from Castilla y León and underwent a 15-month aging process in oak barrels, 50% new. Garnet in color, the nose reveals notes of vanilla, cedar, plums and chutney-like aromas. Indulgent and rich (15% alcohol), the bold tannins are reactive, providing a structured mouthfeel. This is a long-lasting red with commercial appeal." - Juaquin Hidalgo - Antonio Galloni's Vinous, Dec/2023

OTHER INFO

These Tempranillo grapes 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.



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