



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:	Bright purple in colour.
Aroma:	Aromas of toasty oak, graphite, balsamic, incense, and black fruits.
Taste:	Black and blue fruit flavours on the palate with a softly tannic, full bodied finish.
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

2020 ~ 92 Points. Deep cherry. Ripe fruit, dried herbs, creamy oak, toasty. Powerful, ripe fruit, spicy, round tannins. - Guia Peñín 2022

OTHER INFO

These Tempranillo grapes are from very old vines with very little production in the areas of Villanueva de Campea 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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