



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

2019 ~ 91 Points. "Blackcurrants, plums, bay leaves and dried spices on the nose. Some caramel and walnut. It's full-bodied with creamy tannins. Rich and polished with a spicy, flavorful finish. Vegan. Drink or hold." - James Suckling, Nov/2021

2018 ~ "Ripe and smoky character here, with aromas of spiced plums and blackberries, as well as hints of cloves, licorice, cedar wood, spiced oak and wet earth. Rich and jammy with full body and dry tannins. Generous and luscious, with a long finish. Drink or hold." - James Suckling, Sep/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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