Gota de Arena



Bodegas Tridente
V.T. Castilla y León



TYPE
Young red wine

GRAPE VARIETIES
Tempranillo

VINIFICATION
Maceration and fermentation in stainless-steel tanks at a controlled temperature. Malolactic fermentation in tanks and subsequent stay in French oak barrels for 3 months. It remains in stainless-steel tanks until its bottling.

TASTING NOTES
The wine shows a deep purple colour, explosive in the nose featuring a mix of crushed red and black fruits, sweet spice tinged with cedar. An incredible value, possessing fantastic fruit, excellent mid-palate depth and ripe tannins.

PAIRING FOOD
Medium and long cured cheeses, pasta bakes, spicy sausage dishes, grilled steaks, roast chicken and roast duck, braised beef and wintry casseroles.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

Scan for nutrition information and ingredient list:

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended