Entresuelos



Bodegas Tridente
V.T. Castilla y León



TYPE
Red wine aged for 9 months in oak barrels.

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 9 months.

TASTING NOTES
Red cherry color, displaying interesting and pleasant ripe fruit notes with presence of noble wood, cocoa and spices. Complex on the palate, fresh, tasty and well-balanced with mineral and roasted hints. Rounded tannins delight us with a long and tasty finish where the prominence is maintained.

PAIRING FOOD
Rice, pasta, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses.

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.

Agricultura UE

VEGAN

WINEinMODERATION
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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