Tridente Malvasía Centenaria

Bodegas Tridente
V.T. Castilla y León

TYPE
Aged white wine

GRAPE VARIETIES
Malvasia Castellana

VINIFICATION
This wine has been produced with Malvasía grapes sourced from a vineyard called El Carrueco, planted in 1920 in the traditional “vaso” system on very sandy soils that surround our winery. Half of the juice was fermented in French oak barrels and the remaining juice was fermented in a small stainless-steel tank, maturing with its fine lees for those 6 months to add beneficial textures and flavours. In the end, a coupage of both vinifications is carried out.

TASTING NOTES
Bright straw color. The aromas rise up, displaying almonds and nuts, white flowers, peach skins, and predominant notes of ripe yellow apples. Flavorful and saline touches typical of the terroir where the grapes are grown. Well-balanced on the palate with a hint of flowers on a long, gently spicy finish that leaves apple and pear nectar notes behind.

PAIRING FOOD
It is a perfect match with appetizers, rice dishes, fish, shellfish, a variety of salads and pastas, white meats, fresh and young cheeses.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 8 °C and 10 °C.

Scan for nutrition information and ingredient list:

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

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