



TRIDENTE Malvasía

Producer: Bodegas TRIDENTE

Region: VINO DE LA TIERRA DE CASTILLA Y LEON

Country: SPAIN

Type of wine: Aged white

Varieties: Malvasía

Aging: 50% of wine aged for 6 months in French oak barrels.

The Malvasía grapes are 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 225-litre French oak barrels and left to age gracefully for 6 months. 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.

Bright straw color. The aromas rise up, displaying almonds and nuts, white flowers, peach skins, and predominant notes of ripe yellow apples. Flavorful and balanced, with a hint of flowers on a long, gently spicy finish that leaves apple and pear nectar notes behind.

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

Service Temperature: 8-10°C

