

**PRODUCER**

Bodegas Tridente

REGION

VdIT Castilla y León, Spain

TYPE OF WINE

Sparkling White

VARIETAL

70% Malvasía
30% Chardonnay

ALCOHOL

12.5%

TARTARIC ACID

5.0 g/l

pH

3.22

RESIDUAL SUGAR

7.9 g/l

TASTING NOTES

Bright, limpid medium yellow with a hint of greenish tinge at the edge. The nose is clean and attractive with floral, honey and fruity notes, primarily apples. The well integrated bubble and balanced acidity makes it a very pleasant wine to drink and is persistent on the palate.

VINEYARDS

The hand-picked grapes from a vineyard near the winery were collected earlier to retain its acidity. After a gentle pressing the must was chilled to cause the sedimentation of impurities, and the classic alcoholic fermentation took place very slowly at 57-61° F for 2 weeks. At the end of the process the wine rested on its lees for 20-30 days to achieve greater mouth feeling and complexity on the palate, then racked to a sealed tank where sugar and yeast were added. Once secondary fermentation was finished the sparkling wine was filtered prior to dosage, bottling and labeling.

TEMPERATURE OF SERVICE

41-42 ° F

**HISTORICAL ACCOLADES**

NV | **91 Points** | Guia Peñin

