

Protos Clarete

EST. 1927
Protos
SER PRIMERO

Variety: Tempranillo 95%, Syrah&Merlot 5 %, old vineayrds of mixed varieties

D.O. Cigales

Vineyards: Ages ranging between 10 and 80 years from winegrowers around the area

Elaboration: Harvest was mainly nocturnal. Fast grape reception to avoid maceration with skins. Destemming and slight crushing at 8° to avoid oxidation. Fermentation in stainless steel tanks at 15°C. Ageing on fine lees for 2 3 months with regular racking



Tasting notes: Rose currant with purple hues. Highly aromatic & fragrant wine. Dominated by aromas of red fruits (strawberries, raspberries & blackberries). Balanced with a very fresh entry and a fruity and persistent finish with memories of red fruits

Food pairing: Perfect to pair with Blue fish, oriental rices (Biryani, Yangzhou, Hokkien), curries, white meats and soft cheese

Serving Temperature: 8 - 9°C

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