

Verdejo Reserva

Gran Vino de Rueda

EST. 1927
Protos
SER PRIMERO

Variety: Verdejo 100%

D.O. Rueda

Vineyards: More than 25 years old. Cultivated on dry land, located between 700 and 800 mts a.s.l.

Winemaking: Mechanical night harvest. Film maceration of 4 hours at 10°C. Pressed in an inert atmosphere and static settling at 10°C. Fermentation in French barrels at 16°C

Aging: Aging on its lees in the same barrels as fermentation for 7 months. Resting in bottle for 17 months



Tasting notes: Yellow straw color, slightly deeper than the Verdejo due to its year and a half of aging. Very complex and powerful nose, due to the perfect balance between the fruit varietal (herbs, tropical fruits with slightly citric aromas) and the toasted notes of its aging in barrels (vanilla, spices & smokey). Dry, unctuous, with great volume and structure, but also very fresh thanks to its good acidity. Long, expressive and persistent

Food Pairing: Blue fish, smoked fish, meats in butter or cream sauces, rice dishes, pasta. It also goes especially well with foie gras

Serving Temperature: 8 - 9°C

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