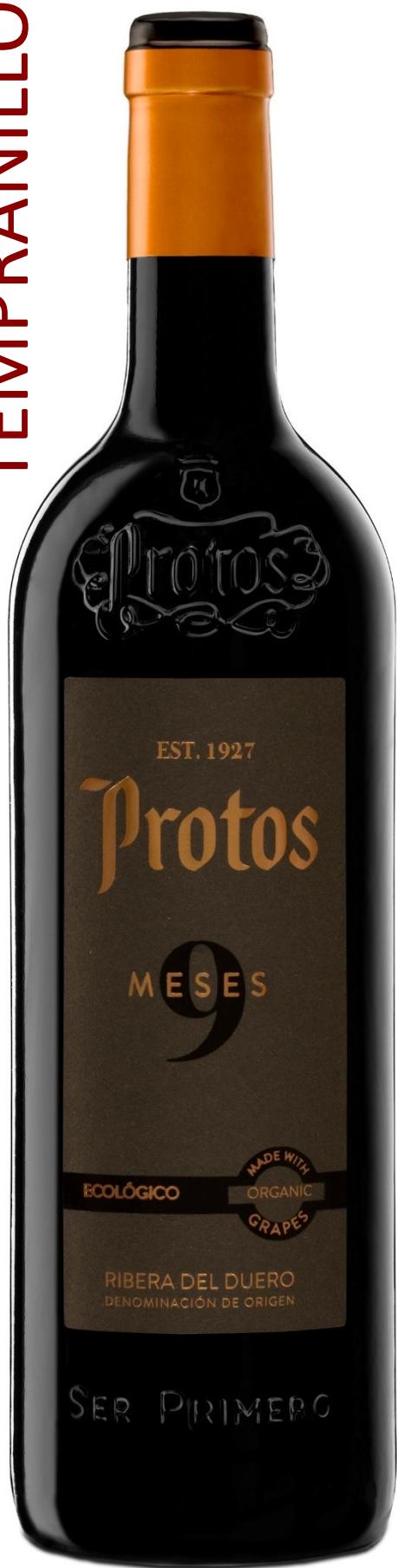


# TEMPRANILLO



**Variety:** Tinta del País 100%.

**A.B.V:** 14,5%

**Vineyards:** Vineyards certified organic in the Roa de Duero area (Burgos). ● The layout of the vineyard is on a hillside (800/840 mts a.s.l.), with North-South orientation. ● clay-loam soil, with a fine clay texture, with a certain alkaline character.

**Characteristics:** ● Manual harvest. ● Cold skin contact maceration and controlled fermentation at 26°C in stainless steel vats.

**Ageing:** 9 months in new and one year old french barrels.

**Colour:** Bright cherry color with purple rim.

**Nose:** Fresh, where black and red berries blend together with spicy, slight toasted notes and cocoa from the barrel ageing.

**Mouth:** Very smooth and silky feel, balanced and soft tannins.

**Food Pairing:** Roasted lamb, Italian food (pizza, spaguetti bolognese, lasagna), paella, meat stews, semi-aged cheeses.

**Serving Temperature:** 15 – 16°C.



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