

Protos Finca El Grajo Viejo

EST. 1927
Protos
SER PRIMERO

Variety: Tempranillo 100%

D.O. Ribera del Duero

Vineyards: Single Vineyard planted 70 years ago. Low yield, 2,500kg per ha.

Winemaking: Manual harvest. Alcoholic fermentation & maceration in 500L french fûtes at controlled temperature (26°/28°C). Long maceration of 3-4 weeks. Malolactic fermentation in new French oak barrels

Aging: 18 months in new French oak barrels. 12 months restin in bottle



Tasting notes: Deep cherry color with purple hues. Elegant wine, with a good aromatic range and great complexity. Aromatic bouquet of excellent mature black fruit, spicy notes, balsamic, toasted and mineral notes. Tasty, broad, powerful, but with a fine and elegant tannin, very expressive, with the acidity of vines grown in very poor land. Long, pleasant and persistent finish where the toasted touch stands out

Food pairing: Roasted pig, red meats, spicy sausages, mutton, cured cheeses

Serving Temperature: 15-16°C

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