

# Protos Roble

EST. 1927  
**Protos**  
SER PRIMERO

**Variety:** Tempranillo 100%

**D.O. Ribera del Duero**

**Vineyards:** *Coupage* of different plots from Burgos and Valladolid vineyards, planted 25 years ago

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

**Aging:** 4 months in French and American oak barrels



**Tasting notes:** Bright cherry color with purple rim. Frank and intense, where aromas of red and black fruit stand out, accompanied by spicy notes and light toasted notes. It has good structure, fruity, fresh, with a sweet, balanced oak and with very pleasant 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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