

# Protos Crianza

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EST. 1927  
**Protos**  
SER PRIMERO

**Variety:** Tempranillo 100%

**D.O. Ribera del Duero**

**Vineyards:** *Coupage* of different plots from Burgos and Valladolid area. Planted between 30 and 35 years ago

**Winemaking:** Manual harvest. Cold skin contact maceration and controlled fermentation between 26°C/28°C in stainless steel vats

**Aging:** 12 months in French and American oak barrels. Resting in bottle for 14 months



**Tasting notes:** Cherry color with purple rim indicating youth. High aromatic intensity, with aroma of ripe fruits well assembled with wood that brings aromas of sweet spices and pleasant toasted notes. It is an enveloping wine, tasty, balanced, with finesse and pleasant maturity. End of mouth with memories of ripe fruit

**Food pairing:** Grilled meats and vegetables, carpaccio, venison, chorizo, Iberian ham, garlic prawns, mussels

**Serving Temperature:** 15-16°C

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