

# Protos Verdejo

EST. 1927  
**Protos**  
SER PRIMERO

**Variety:** Verdejo 100%

**D.O. Rueda**

**Vineyards:** Planted more than 15 years ago. Dry land with gravelly soils. Height between 700 and 800mts a.s.l. Yields of 7,500kg/ha

**Winemaking:** Mechanical night harvest. Skin contact maceration of 4/5 hours at 10°C. Static setting at 10°C. Fermentation at 13.5°C. Aging on fine lees for approximately 3 months, depending on daily tastings



## **Tasting notes:**

Bright yellow straw color, with green hints that reflect its youth. On the nose, it has medium to high intensity. Aromas of tropical fruits (pineapple) and citrus fruits first appear along with white fruits (apple) and herbs, such as boxwood and fennel. It is dry on the mouth with an amazing balance of freshness and acidity. Good structure and body given by its fine lees' aging. Long finish with a slightly bitter palate, typical of the variety

**Food Pairing:** White fish, tuna, sushi, seafood, salads, pasta, chicken, soft & blue cheeses

**Serving Temperature:** 8 - 9°C

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