

Protos 27

EST. 1927
Protos
SER PRIMERO

Variety: Tempranillo 100%

D.O. Ribera del Duero

Vineyards: Old Vineyards from Burgos and Valladolid area. Planted over 50 years ago, altitude at 800 meters

Winemaking: Manual harvest. Pre fermentative cold maceration. Alcoholic fermentation with selected indigenous yeasts at 25°C. Maceration for 20 days with several daily battonage

Aging: 16 months in new French barrels where fermentation took place. Resting in bottle for 12 months



Tasting notes: Intense cherry red color, with violet hues resulting in a very vivid and bright wine. Elegant, with fresh and original aromas of ripe black fruits, sweet spices and fine toasted notes, that make it a very expressive and complex wine. Very balanced and easy to drink wine, with round tannins and a long and a very pleasant finish

Food pairing: Could be enjoyed with great vegetable dishes with rich sauces, white and red meats, seafood with strong sauces and cured cheese

Serving Temperature: 15-16°C

 www.bodegasprotos.com

 @bodegasprotos | @protoswines

 @bodegasprotosoficial | @protoswines