

Protos ROSÉ



Vintage: 2020.

Grape variety: Tempranillo 90%, Syrah&Merlot 10%.

Alcohol by Vol.: 13%.

Denomination of Origin: Cigales.

Harvest & Winemaking: Harvest was mainly nocturnal. Fast grape reception to avoid maceration with skins. Destemming and slight crushing at 8° to avoid oxidation. Fermentation in stainless steel tanks at 15°C. Ageing on fine lees for 2-3 months with regular racking.

Tasting notes: Rose currant with purple hues. Highly aromatic & fragrant wine. Dominated by aromas of red fruits (strawberries, raspberries & blackberries). Balanced with a very fresh entry and a fruity and persistent finish with memories of red fruits.

Food Pairing: Blue fish, oriental rices (Biryani, Yangzhou, Hokkien), curries, white meats and soft cheese.

Serving Temperature: 8 – 9°C.

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