

Protos

RED



Vintage: 2019.

Grape variety: Tempranillo 100%.

Alcohol by Vol.: 14,5%.

Vineyards: Coupage of different parcels from Burgos and Valladolid vineyards. • Planted 25 years ago.

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

Ageing: 6 months in French and American barrels. • 6 months in bottle.

Color: Bright cherry color with purple rim, bright and clean.

Nose: Very expressive, powerful, complex, fresh fruit, sweet spices, creamy oak, red berry notes.

Taste: Flavorful, fruity, toasty with round tannins and good finish.

Food Pairing: Roasted lamb, Italian food (pizza, spaghetti bolognese, lasagna), paella, meat stews, semi-aged cheeses.

Serving Temperature: 12 – 16°C.

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