

# Protos

## WHITE



**Vintage:** 2020

**Grape variety:** Verdejo 100%.

**Alcohol by Vol.:** 13%.

**Vineyards:** Planted in average 25 years ago. ● Soil is mostly gravel. ● Height: between 700 and 800 a.s.l. ● Yields of 7,500kg/ha.

**Features:** ● Night harvest. ● Skin contact maceration of 4/5 hours at 10°C. ● C. Static racking at 10°C. ● Fermentation at 13.5°C. ● Ageing on fine lees for approximately 3 months, depending on daily tastings.

**Color:** Greenish straw color, bright and clean.

**Nose:** Powerful, fruity with green apple, citrus and tropical fruits, white blossoms, fragrant herbs and fennel hints.

**Palate:** Very fresh, with good acidity, flavourful, fruity, well balanced, complex, with a long finish and slightly bitter aftertaste.

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

**Serving Temperature:** 6 – 8°C.



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