

Protos 3º Año

D.O. RIBERA DEL DUERO

Variety:100% Tempranillo

Vineyards: Plots with an average age between 30 and 35 years.

Winemaking: Harvested in small boxes and manually selected. Alcoholic fermentation at low temperature (24–25°C) using native yeasts from our best vineyards. Partial malolactic fermentation in new French and American oak barrels.

Aging: A total *of three years* of maturation — 12 months in French and American oak barrels followed by two years of bottle ageing — allowing the wine to fully express its character and complexity.

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Tasting Notes: Deep cherry red with violet hues that reflect its youth. High aromatic intensity, with ripe fruit perfectly integrated with oak, adding aromas of sweet spices and pleasant toasted notes. A round, flavorful, and wellbalanced wine, showing finesse and a pleasant sense of maturity. The finish evokes ripe fruit.