

# Protos Gran Reserva

EST. 1927  
**Protos**  
SER PRIMERO

**Variety:** Tempranillo 100%

**D.O. Ribera del Duero**

**Vineyards:** Small plots (0,3ha) with very old vines, planted over 60 years ago. Low yield 1,500kg per ha

**Elaboration:** Manual harvest. Controlled fermentation between 26°C/28°C in stainless steel vats. Maceration for 3-4 weeks with daily battonage

**Aging:** 24 months in French (80%) and American (20%) barrels, mostly new. Minimum 48 months resting in bottle



**Tasting notes:** Dark cherry color with garnet rim. Expressive and complex. The tertiary aromas evoke a big range of smells that reminds us of jam, cocoa, tobacco, mineral notes, toffee with slightly smoked hints. Round tannins with long aftertaste. Good aging potential. This wine leaves a very elegant and silky aftertaste, typical of Protos Gran Reserva

**Food pairing:** Red meats, venison stews, anchovies, dark chocolate, strong cured cheeses

**Serving Temperature:** 15-16°C

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