

Protos Reserva 5ºAño



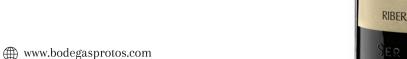
Variety: Tempranillo 100%

D.O. Ribera del Duero

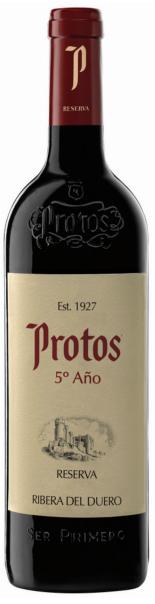
Vineyards: South facing vineyards, planted more than 50 years ago

Elaboration: Manual harvest. Cold skin contact maceration and controlled fermentation between 26°C/28°C in stainless steel vats for 21 days with daily battonage

Aging: 18 months in French and American oak barrels. Minimum 42 months resting in bottle



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Tasting notes: Dark cherry color with garnet rim. Intense nose of black fruit, licorice, light toasted, vanilla, spices, mineral and balsamic notes. Good acidity, with great balance of fruit & oak.

Persistent and harmonious finish

Food pairing: Red meats, truffle dishes, smoked meats and fish, protein with heavy sauces, cured cheese

Serving Temperature: 15-16°C