

# Protos 9 Meses



**Variety:** Tempranillo 100%

**D.O. Ribera del Duero**

**Vineyards:** Vineyards certified organic in the Burgos area. The layout of the vineyard is on a hillside (800/840 mts a.s.l.), with North-South orientation. Clay-loam soil, with a fine clay texture

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

**Aging:** 9 months in French oak barrels

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SER PRIMERO



**Tasting notes:** Bright cherry color with purple rim. Fresh, where black and red berries blend together with spicy, slight toasted notes and cocoa from the barrel ageing. Very smooth and silky feel, balanced and soft tannins

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

**Serving Temperature:** 15-16°C