



SER PRIMERO

**Grape variety:** Tinta del País 100%.

**Alcohol by Vol.:** 14,5%.

**Vineyards:** Coupage of different parcels from Burgos and Valladolid vineyards. • Planted between 30 and 35 years ago. • Low yield of 5,000kg/ha.

**Features:** • Manual harvest. • Cold skin contact maceration and controlled fermentation between 26°C/28°C in stainless steel vats.

**Aging:** 14 months in French and American barrels. • 33% new French barrels, 34% one year old French and American barrels, 33% two year old French and American oak barrels. • 14 months in bottle.

**Color:** Cherry color with purple rim indicating youth.

**Nose:** High aromatic intensity, with aroma of ripe fruits well assembled with wood that brings aromas of sweet spices and pleasant toasted notes.

**Palate:** It is an enveloping wine, tasty, balanced, with finesse and pleasant maturity. End of mouth with memories of ripe fruit.

**Food Pairing:** Grilled meats and vegetables, carpaccio, venison, fabada (Asturian bean stew), chorizo, Iberian ham, garlic prawns, mussels.

**Serving Temperature:** 15 – 16°C.



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