



SER PRIMERO

Grape variety: Tinta del País 100%.

Alcohol by Vol.: 14,5%.

Vineyards: Small parcels (0,3ha) with very old vines.
 ● Planted over 60 years ago. ● Low Yield: 1,500kg per ha.

Features: ● 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. ● 36 months in bottle.

Color: Dark cherry color with garnet rim.

Nose: 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.

Palate: Round tannins with long afterPalate. Good aging potential. This wine leaves a very elegant and silky afterPalate, typical of Protos Gran Reserva.

Food Pairing: Red meats, venison stews, anchovies, dark chocolate, strong cured cheeses.

Serving Temperature: Better decanted. 17 – 18°C.



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