



SER PRIMERO



Grape variety: Tinta del País 100%.

Alcohol by Vol.: 14,5%.

Vineyards: Old Vineyards from Burgos Province.

- Planted over 50 years ago.
- Low yield: 2,500kg per ha.
- Height: 800mts a.s.l.

Features: ● Manual harvest. ● Pre fermentative cold maceration. ● Alcoholic fermentation with selected indigenous yeasts in 12,000kg stainless steel vats at 25°C. ● Maceration for 20 days with several daily battonage.

Aging: 16 months in new French barrels where fermentation took place. ● 12 months in bottle.

Color: Intense cherry red color, with violet hues resulting in a very vivid and bright wine.

Nose: Elegant, with fresh and original aromas of ripe black fruits, sweet spices and fine toasted notes, that make it a very expressive and complex wine.

Palate: Very balanced and easy to drink wine, with round tannins and a long and a very pleasant finish.

Food Pairing: Can be enjoyed with great vegetable dishes with rich sauces, white and red meats, seafood with strong sauces and cured cheese.

Serving Temperature: 17 – 18°C.



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