

ROBLE



SER PRIMERO

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

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

**Vineyards:** Coupage of different parcels from Burgos and Valladolid vineyards. • Planted 25 years ago.

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

**Aging:** 6 months in French and American barrels. • 6 months in bottle.

**Color:** Bright cherry color with purple rim.

**Nose:** Frank and intense, where aromas of red and black fruit stand out, accompanied by spicy notes and light toasted notes.

**Palate:** It has good structure, fruity, fresh, with a sweet, balanced oak and with very pleasant soft tannins.

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

**Serving Temperature:** 15 – 16°C.



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