

Aire de Protos

EST. 1927
Protos
SER PRIMERO

Variety: Tempranillo (60%), Garnacha (10%), Albillo (10%), Verdejo (5%), Sauvignon Blanc (5%) and Syrah (5%)

D.O. Cigales

Vineyards: With ages ranging between 10 and 80 years

Winemaking: Mechanical night harvest. Quick reception of the grapes to avoid maceration with the skins. Upon arrival, it is processed in an inert atmosphere and in cold, obtaining the must quickly for the elaboration of this pale wine with little color. Maximum protection against oxidation of aromas. Static defanging at 8°C and fermentation in stainless steel tanks at about 15°C. Subsequent aging with regular agitation of lees for 2 or 3 months



Tasting notes: Pale rosé color with purplish hues. Delicately suggestive with presence of white fruit, white flowers, some wild berries and tropical undertones. Silky and tempting wine with a fruity & gourmand finish.

Food Pairing: Perfect to pair with light meals like salads and gazpacho, Asiatic and Oriental dishes, also great with tuna, anchovies, prawns, risotto and pasta.

Serving Temperature: 8 – 9°C

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