

# Protos Reserva 5º Año

EST. 1927  
**Protos**  
SER PRIMERO

**Variety:** Tempranillo 100%

**D.O. Ribera del Duero**

**Vineyards:** South facing vineyards, planted more than 50 years ago

**Elaboration:** Manual harvest. Cold skin contact maceration and controlled fermentation between 26°C/28°C in stainless steel vats for 21 days with daily battonage

**Aging:** 18 months in French and American oak barrels. Minimum 42 months resting in bottle

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**Tasting notes:** Dark cherry color with garnet rim. Intense nose of black fruit, licorice, light toasted, vanilla, spices, mineral and balsamic notes. Good acidity, with great balance of fruit & oak. Persistent and harmonious finish

**Food pairing:** Red meats, truffle dishes, smoked meats and fish, protein with heavy sauces, cured cheese

**Serving Temperature:** 15-16°C