

EST. 1927
Protos
SER PRIMERO



Tinta del Pais



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

This wine is made from 100% Tinta del País, sourced from old vineyards in Burgos Province that have been producing exceptional fruit for over 50 years. The grapes are hand-harvested and undergo pre-fermentative cold maceration, followed by alcoholic fermentation with selected indigenous yeasts in stainless steel vats. The wine macerates for 20 days with several daily batonnage to extract optimal color, aroma, and structure. Aging takes place for 16 months in the same new French barrels where fermentation occurred, followed by 12 months in bottle to achieve elegance, balance, and complexity.

TASTING NOTES

Intense cherry red with violet hues, this wine is bright and vivid in the glass. On the nose, it is elegant and expressive, revealing fresh aromas of ripe black fruits, sweet spices, and fine toasted notes. On the palate, it is well-balanced and approachable, with round tannins and a long, very pleasant finish. This versatile wine pairs beautifully with grilled meats, lamb, hearty stews, and even seafood with rich, flavorful sauces, showcasing the depth and finesse of its Burgos terroir. Best served at 17–18 °C.