

# Protos Aire de Protos

EST. 1927

**Protos**  
SER PRIMERO



Tempranillo,  
Garnacha,  
Albillo,  
Verdejo, Viura  
y Syrah



CIGALES



13.5% ABV



## GENERAL INFORMATION

This distinctive rosé from D.O. Cigales is crafted by fermenting a carefully selected blend of red and white grapes, resulting in a wine of remarkable delicacy and elegance. The vineyards, planted between 10 and 40 years ago, are located in the surrounding areas of the appellation and are closely controlled. Harvesting is carried out mostly at night by machine to preserve freshness, followed by rapid grape reception to avoid skin contact maceration. The free-run must is extracted quickly to achieve its pale colour, with all processes carried out in an inert, cold atmosphere to prevent oxidation. Fermentation takes place in stainless steel tanks at a controlled temperature of 15°C.

## TASTING NOTES

Attractive pale rosé in colour, the wine shows a delicately expressive nose with aromas of red and white fruits, peach, and subtle floral notes. On the palate it is silky, fresh, and highly appealing, with a fruity, gourmand finish that invites another sip. Ideal with light meals such as salads and gazpacho, as well as oriental dishes like sushi, dim sum, and nems, or world cuisine including couscous, mezzes, and hummus. It also pairs beautifully with tuna, anchovies, and seafood. Recommended serving temperature: 8–9°C.