

Protos Reserva

EST. 1927

Protos
SER PRIMERO



Tinta del País



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

Protos 5° Año is crafted from 100% Tinta del País sourced from south-facing vineyards in Burgos Province, planted over 50 years ago. The grapes are hand-harvested and undergo cold skin contact maceration, followed by controlled fermentation in stainless steel vats for 21 days with daily batonnage to extract maximum flavor, aroma, and structure. The wine is then aged for 18 months in a combination of French and American barrels—50% new French oak, 30% one-year-old French, and 20% one-year-old American—followed by 24 months in bottle, resulting in a wine of remarkable elegance, balance, and complexity.

TASTING NOTES

Dark cherry with a garnet rim, Protos 5° Año is intense and expressive on the nose, offering aromas of black fruit, licorice, light toast, vanilla, spices, mineral, and balsamic notes. On the palate, it displays bright acidity and a harmonious balance of fruit and oak, with a persistent, elegant finish. Ideal with smoked fish, red meats, and truffle-infused dishes, this wine exemplifies the depth, refinement, and bold character of its Burgos terroir. Best served at 17–18°C.

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