

Protos Roble

EST. 1927
Protos
SER PRIMERO



Tinta del Pais



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

This wine is crafted from a coupage of select parcels from vineyards in Burgos and Valladolid, planted 25 years ago. The grapes are harvested manually, undergo cold skin contact maceration, and are fermented under controlled conditions in stainless steel vats. After fermentation, the wine is aged for 6 months in a combination of French and American oak barrels, followed by an additional 6 months in bottle to enhance its complexity and balance.

TASTING NOTES

The wine presents a bright cherry color with a delicate purple rim. On the nose, it is frank and intense, showcasing aromas of ripe red and black fruits complemented by subtle spicy and lightly toasted notes. On the palate, it is structured yet fresh, with vibrant fruit, balanced sweet oak, and soft, pleasant tannins that make it approachable and versatile. This elegant profile pairs beautifully with tomato-based dishes, cured meats like chistorra and salami, cheeses, or Mediterranean vegetable dishes such as stuffed eggplant. Best served at 15–16 °C, it offers a refined expression of the region's terroir.

www.canddwines.co.uk
info@canddwines.co.uk
020 8778 1711

