

Protos Verdejo Reserva

EST. 1927

Protos
SER PRIMERO



Verdejo



RUEDA



13% ABV



GENERAL INFORMATION

This white wine is crafted to evolve gracefully over time, gaining depth and complexity through French oak ageing. The grapes come from vineyards over 25 years old, cultivated on dry land and harvested manually in 20 kg crates. After a short cold film maceration of four hours, fermentation takes place in French oak barrels, half new and half one-year-old.

The wine then remains on its lees in these same barrels for around six months, followed by one year of bottle ageing, allowing its character to fully develop and integrate.

TASTING NOTES

Deep straw-yellow in colour, reflecting its extended ageing, the wine offers a refined aromatic profile where tropical and citrus fruit notes are beautifully balanced with toasted nuances of vanilla and pastry.

On the palate it is dry and unctuous, with great volume and structure, yet lifted by a fresh, well-integrated acidity. The finish is long, expressive, and persistent. Ideal with fish in creamy sauces, seafood, pasta dishes, and lemon chicken. Recommended serving temperature: 7–8°C.