

# Protos Verdejo

EST. 1927  
**Protos**  
SER PRIMERO



Verdejo



RUEDA



13% ABV



## GENERAL INFORMATION

This young white wine is made from Verdejo grapes grown in vineyards planted over 15 years ago on dry, gravelly soils. The grapes are harvested mechanically at night and undergo a short cold maceration of 4–5 hours before fermentation. Afterward, the wine is aged on fine lees for approximately three months, depending on daily tastings, to enhance structure and complexity. Its vibrant style and expressive fruit make it one of the most popular choices among consumers.

## TASTING NOTES

The wine shows a bright straw–yellow color with green hints, reflecting its youthful character. On the nose, tropical fruits such as pineapple mingle with citrus, apple, and aromatic herbs like boxwood and fennel. The palate is dry, fresh, and balanced, with fine acidity and a pleasing body from the lees aging. It offers a long, slightly bitter finish typical of the Verdejo grape. Recommended serving temperature: 6–7°C. Ideal with white fish, tuna, sushi, seafood rice, paella, and pasta.