



VINOS VINOS

# Protos' 27

*Bodegas Protos was founded in March 1927 by 11 wine growers from Peñafiel under the name Bodega Ribera Duero. Their aim and motto was to produce premium quality wines from the outstanding Tinto Fino Grapes cultivated in this land.*

*55 years later Protos authorize our Ribera Duero trademark to be used to name Ribera del Duero Appellation of Origin.*

*We are proud to celebrate 90 years being loyal to our founder's philosophy, looking for excellence in every wine we produce and maintaining a constant innovation to honor our motto "Ser Primeros".*

*To commemorate our 90 anniversary and our first vintage awarded in 1929 Barcelona International Wine Exhibition we have recovered our first label to dress a very special wine Protos' 27, 10 years of research in viticulture technics projects, oak barrel characterization and indigenous yeast project are finally come out in this unique fine wine.*

*Indigenous yeast Project has been one of the most ambitious ones in the history of Bodegas Protos, using our own yeasts allows us to express in this wine the real characteristics of Tinto Fino and our different vineyards.*



**PROTOS**  
TINTO

COSECHA 2014

INSCRITO CON EL N.º 42 EN EL REGISTRO OFICIAL DE EMBOTELLADORES



# Protos' 27

**Vintage:** 2014

Alc/Vol: 14.5% / Acidity: 6.2g/L / pH: 3.52

**Grape Variety and Vineyards:** Tinto Fino from more than 50 years old vineyards located in Roa- La Horra - Anguix triangle, where the oldest plots of Ribera del Duero are planted. Clayey soils with even chalky concretions. 1 ha average size plots located at 850 meters altitude.

**Climatic year:** 2014 vintage was particular with a mild winter and spring seasons reflected in an early sprout.

Spring temperatures remained mild and the summer was hot as usual, high temperature in September and October was remarkable, with warm and sunny days and cool nights allowing the grapes a slow and perfect ripening.

Rainfalls were quite limited, below average.

**Harvest:** 2014 harvest took place without any remarkable incident, rainfalls between 8 and 14th October concentrated the harvest a few days before, but phenolic ripeness was already concluded. Grapes were collected in perfect conditions and test showed an excellent organoleptic quality. Hand harvest in small crates of 20 kg. Grapes are cold stored before we select the best bunches by hand in two sorting tables.

**Fermentation:** After a few days of pre-fermentation skin cold maceration to obtain the most delicate aromas, alcoholic fermentation took place in 15.000 kg stainless steel vats at 25 °C controlled temperature.

After 3 weeks of fermentation and maceration, pumping over the wine several times a day, the wine was stored in premium French oak barrels, where malolactic fermentation took place.

**Ageing:** Protos '27 was aged for 16 months in French oak barrels and one year more in the bottle in our winery providing this wine an outstanding harmony and elegance.

**Tasting notes:** Protos 's 27 2014 is intense, complex and elegant on the nose, a broad range of hints, black fruit like plumb and toasted and vanilla notes well integrated with tertiary aromas like toffee and liquorice. In the mouth its persistence, concentration, roundness and balance reveal a high-end wine for long-term aging that will still improve in the bottle for a long time.





**91**<sup>pts</sup>  
Wine Spectator



**90**<sup>pts</sup>  
*Wine Advocate*



### PROTOS'27 2014

WINE SPECTATOR

91 POINTS

THE WINE ADVOCATE

90 POINTS

MUNDUS VINI

GOLD

PEÑÍN

94 POINTS

JAPAN WINE CHALLENGE

BRONZE



[www.bodegasprotos.com](http://www.bodegasprotos.com)

