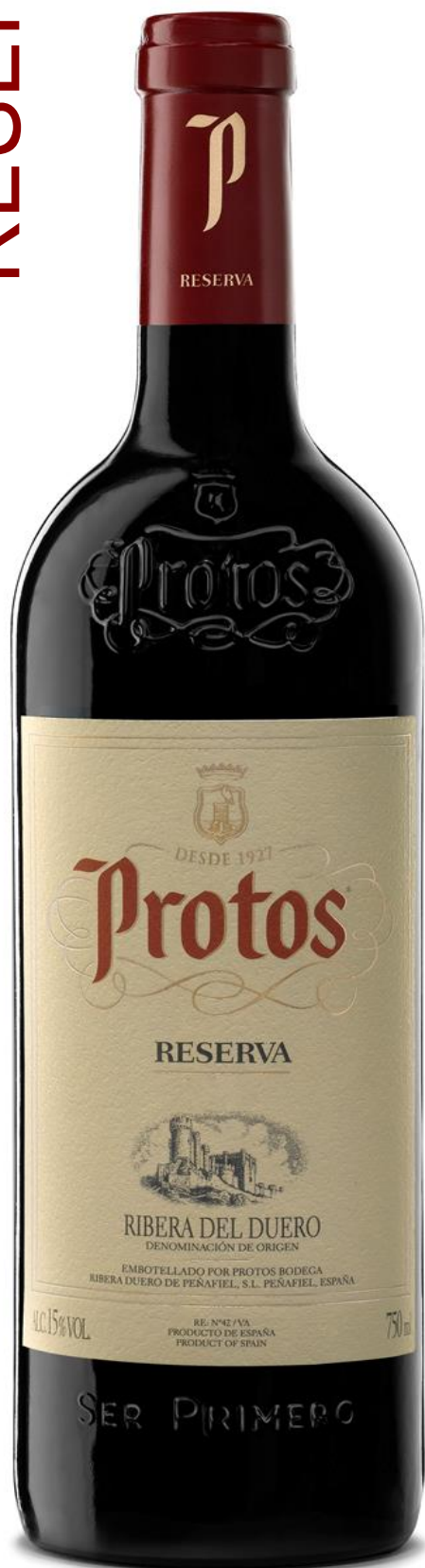


RESERVA



SER PRIMERO

Vintage: 2014.

Grape variety: Tinta del País 100%.

Alcohol by Vol.: 14%.

Vineyards: South facing vineyards in the Burgos Province. • Planted more than 50 years ago. • Low yield: 2.500kg/ha.

Features: • Manual harvest. • Cold skin contact maceration and controlled fermentation between 26°C/28°C in stainless steel vats for 21 days with daily battonage.

Aging: 18 months in french and american barrels. • 50% new french oak barrels, 30% one year old french, 20% one year old american oak barrels. • 24 months in bottle.

Color: Dark cherry color with garnet rim.

Nose: Intense nose of black fruit, licorice, light toasted, vanilla, spices, mineral and balsamic notes.

Palate: Good acidity, with great balance of fruit & oak. Persistent and harmonious finish.

Food Pairing: Red meats, truffle dishes, smoked meats and fish, protein with heavy sauces, cured cheese.

Serving Temperature: Better decanted. 17 – 18°C.



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