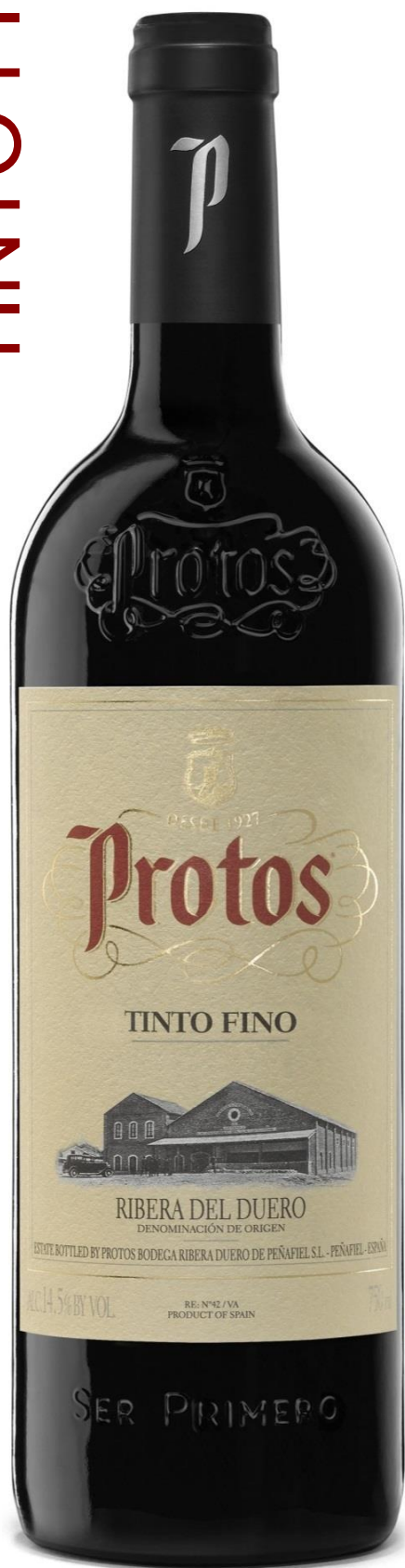


TINTO FINO



SER PRIMERO

Vintage: 2018.

Grape variety: Tinta del País 100%.

Alcohol by Vol.: 14,5%.

Vineyards: Coupage of different parcels from Burgos and Valladolid vineyards. • Plated 30 years ago.

Features: • Manual harvest. • Cold skin contact maceration and controlled fermentation at 28°C in stainless steel vats.

Aging: 12 months in (60%) French and (40%) American oak barrels. • 6 months in bottle.

Color: Ruby color with a purple hues.

Nose: Black fruit aromas, well balanced with the oak, bringing sweet spicy and nice toasty notes.

Palate: Good structure. It is tasty, sweet, well balanced, with pleasant smooth tannins and toasty finish.

Food Pairing: Grilled red meat, cured meat, game birds, small game, light stews, mild cheese.

Serving Temperature: 15 – 16°C.



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