



Protos '27

Varietal Blend: 100% Tinto Fino (Tempranillo)
Vintage: 2017
D.O.: Ribera del Duero
Winemaker: Marilena Bonilla
Vineyard: 2,800ft altitude | 50+ years old
Soil: Clay & Limestone

TASTING NOTES

Color: Intense cherry red color with violet hues
Nose: Elegant with ripe black fruits, sweet spices and toasted oak
Palate: Deep and structured with well integrated fruit, oak, tannin and acid
Finish: Long and harmonious

HERITAGE & PHILOSOPHY

Protos '27 is an homage to the 11 visionaries that founded Protos in 1927. A result of 10 years research studying native yeast, viticulture technics and oak barrel characterization. The study was one of the most ambitious projects in the Bodega's history. We identified and isolated our own indigenous yeasts which provided us the opportunity to improve both the fermentation and aging process as well as truly express the unique characteristics of our vineyards and the Tinto Fino. Moreover, we have reintroduced our original wine label from 1927 to dress this special wine.

CLIMATE & VINTAGE NOTES

The year began with below average temperatures but became warmer than normal from February through March. As a result bud-break came early which lead to widespread damage of early shoot and leaf growth from the heavy frosts at the end of April. May came with higher temperatures and rain that helped the vineyard pull through from the frosts. Summer's temperatures were normal. It's very important to note the extreme difference in temperatures through September which helped during véraison & berry ripening. Rainfall was slightly lower than normal, but proportionally spread throughout the cycle, helping the vine not suffer the stress of drought. The fruit came into the winery in perfect conditions and great organoleptic quality, due to the final stage of maturation taking place in perfect climatological conditions.

ELABORATION

The grapes were hand picked and kept in a cold chamber. The best clusters were then hand-selected. After a few days of cold maceration, alcoholic fermentation took place in temperature controlled stainless steel tanks. After 20 days of post-fermentation maceration, with several daily rackings, the wine was then moved into new 225lt French oak barrels where malolactic fermentation took place. It remained there another 16 months aging in barrel. The final touch was adding another 12 months of bottle aging in our cellar.

TECHNICAL DATA

pH: 3.69	VA: 0.54 g/l	ALC: 14.5%
TA: 5.0 g/l	Harvest: 1st week of October	Yeast: Indigenous

PRESS

95 Points / Gold Metal - Decanter World Wine Awards 2020

