



Protos '27

Varietal Blend: 100% Tinta del País (Tempranillo)
Vintage: 2018
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 higher than average temperatures but became cooler than normal from February through March. The temperature rose significantly in April, warming the soils rapidly which led to a healthy and even bud break. May thru July were warmer than normal, with a return to average temps in August. Rainfall was slightly higher than average during the growing season, but proportionally spread throughout the cycle which helped with replenishing of moisture in the soil. The fruit came into the winery in mid-October after ideal climatological conditions throughout the month of September; the clusters were in perfect condition.

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: 3.72	VA: 0.55 g/l	ALC: 14.5%
TA: 5.0 g/l	Harvest: 2nd week of October	Yeast: Indigenous

PRESS

90 Points - Wine Spectator; Issue: June 30 2021

