



Protos Tinto Fino

Varietal Blend: 100% Tinta del País (Tempranillo)
Vintage: 2019
D.O.: Ribera del Duero
Winemaker: Marilena Bonilla
Vineyard: 2,800ft altitude | 25 years old
Soil: Clay, Marl & 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 and acid
Finish: Harmonious with soft, elegant tannins

CLIMATE & VINTAGE NOTES

Winter had higher than average temperatures but then normalized in March and April, accompanied by a good amount of rain. There were minor frosts in early May, when temperatures fell during the first two weeks of the month. June, July & August returned to average temperatures. Rainfall was slightly lower than average during the growing season, with most of the rain fall happening in April, when the vineyard needed it most. This was timely and advantageous in replenishing the moisture in the soil.

ELABORATION

The fermentation and maceration were carried out in stainless steel tanks at 77° F which helped obtain maximum color and structure. Ageing then took place in a mix of American (60%) and French oak (40%) barrels for 10 months.

TECHNICAL DATA

pH: 3.69 VA: 0.38 g/l ABV: 14.5% Total Acidity: 5.0 g/l

PRESS

90 Points - Vinous - "Opaque ruby. Ripe dark berries, cherry pit and licorice on the spice-accented nose. Lush and appealingly sweet, offering juicy blackberry and cherry flavors that take on a smoky nuance with air. Closes spicy and long, with a hint of licorice and round, even tannins."

