



Protos Gran Reserva

Varietal Blend: 100% Tinta del País (Tempranillo)
Vintage: 2014
D.O.: Ribera del Duero
Winemaker: Marilena Bonilla
Vineyard: 2,800ft altitude | 60+ years old
Soil: Clay & Limestone

TASTING NOTES

Color: Garnet with a ruby rim
Nose: Ripe black fruits, with tertiary aromas of cocoa and toasted spices
Palate: Rich mouthfeel with a complex fruit structure
Finish: Long and elegant

CLIMATE & VINTAGE NOTES

The year was without any major incidence – no abnormal meteorological phenomenon nor issues with pests. Rainfall was slightly below average, yet proportionally spread throughout the growing cycle. The bounty of yield forced winegrowers to green harvest by dropping fruit to thin clusters. The months of September and October were warmer than usual, which allowed for perfect ripening. The fruit was harvested in mid-October and delivered to the winery in exceptional 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 both temperature controlled stainless steel tanks and French oak barrels. After 21 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 24 months aging in barrel—a mix of new and 1 year old barrels. The wine is then bottled and aged for another 36 months in the cellar.

TECHNICAL DATA

pH: 3.64 VA: 0.67 g/l ALC: 14.5%
TA: 5.8 g/l Harvest: 2nd week of October

PRESS

92 Points - Wine & Spirits - "As the initial scent of oak begins to dissipate, this wine shows deep, rich flavors that are less about fruit and more about the foods you might serve with it—tart cherry tomatoes and roast lamb. It's powerful and will benefit from several years of age.

