



# Protos Reserva

Varietal Blend: 100% Tinta del País (Tempranillo)  
Vintage: 2015  
D.O.: Ribera del Duero  
Winemaker: Marilena Bonilla  
Vineyard: 2,800ft altitude | 40+ years old  
Soil: Clay & Limestone

## TASTING NOTES

Color: Dark cherry color with garnet rim  
Nose: Black fruit, licorice and vanilla with spice and balsamic notes  
Palate: Deep and structured with well integrated fruit, oak, tannin and acid  
Finish: Persistent and harmonious

## CLIMATE & VINTAGE NOTES

The cycle started with higher temperatures than usual, November being higher than historical average. Spring was also notably higher both in averages and in minimum values accelerating the sprouting 2 days. The summer months confirmed this pattern with an increase in temperatures in June, accelerating flowering by 9 days. Veraison occurred on August 8, 5 days earlier than usual. September was very sunny, with moderate temperatures during the day of 77 ° F, and very cold nights (44° F), developing an optimal maturation process.

## 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 and 1 year old French (80%) and American (20%) oak barrels where malolactic fermentation took place. It remained there another 18 months aging in barrel. The final touch was adding another 42 months of bottle aging in our cellar.

## TECHNICAL DATA

pH: 3.71                      VA: 0.58 g/l                      ALC: 14.5%  
TA: 5.37 g/l                      Harvest: Last week of September, thru mid-October

PRESS **Wine & Spirits** 93 points

*"A powerful 2015, all about minerality, this wine has a sense of tensile strength to its tannic structure. That resistance to oxygen gives way to a young and graceful Tempranillo, revealing roasted tomato scents and red raspberry notes as the darkness of the fruit and tannins begin to yield. Still young, this will benefit from several years in the cellar."*

