

Protos Gran Reserva

Varietal Blend: 100% Tinta del País (Tempranillo)

Vintage: 2015

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 vegetative cycle of 2015 began with higher temperatures than usual, with a month of November with above-average values. Spring also began with a notable rise in temperatures, both in averages and minimum values, accelerating sprouting by 2 days compared to historical levels. The summer months confirmed this trend with an increase in temperatures in June, bringing forward flowering to June 9, 9 days earlier than usual. June was abundant with rainfall, with July much drier. August behaved normally, but veraison occurred on August 8, 5 days earlier than expected. September had ample sunshine, with moderate temperatures during the day and a considerable drop during the night which resulted in an optimal ripening 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 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: 3.79 VA: 0.7 g/l ALC: 14.8%

TA: 5.4 g/l Yeasts: Indigenous

PRESS

94 Points - Wine Enthusiast - "This inky violet-red wine offers aromas of black cherry, white chocolate and baking spices. Chewy tannins coat the tongue, while flavors of cherry, black currant, dark chocolate, caramel and juniper berry swirl towards a remarkably bright finish."

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