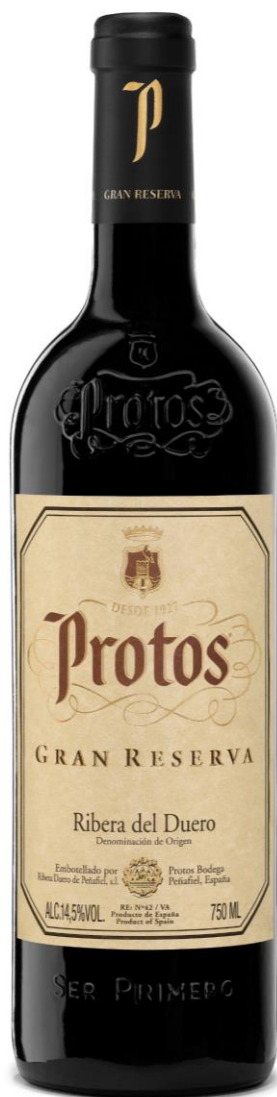


Protos Gran Reserva

2016

100% Tempranillo

Bodegas Protos
D.O. Ribera del Duero



vinous 94

JAMES
SUCKLING 94

Tim Atkin^{HW} 92

Harvest 2016

The vineyard made good use of the rainfall, thanks to the characteristics of the soil. The grapes entered the winery in optimal sanitary conditions and with excellent organoleptic quality, thanks to an outstanding final ripening, especially in the second half of September

Vineyards

100% Tempranillo from vineyards over 60 years old, cultivated on the typical stony and sandy soils of the area. Located in Burgos area

Vinification

Harvest by hand. Grapes selected on the table. Fermentation in stainless steel tanks and maceration 21 días with several daily pumping overs. Part of the wine undergoes malolactic fermentation in new French oak barrels. Ageing for 24 months in French oak barrels. Resting in bottle minimum for 3 years before release

Analysis

Alcohol content: 14,3 % Vol

Acidity: 5.6 gr/l

Organoleptic Characteristics

- Well-covered garnet cherry color, ruby rim
- Black fruit jam on the nose, balanced with tertiary aromas of cocoa, mineral notes, toast and sweet spices
- Warm and fleshy on the palate. A powerful and complex wine with an intense aftertaste of very ripe grapes and round, noble tannins. A wine with excellent acidity and roundness, which is at its optimum moment for consumption