

## Protos Verdejo 2022

100% Verdejo

Bodegas Protos  
D.O. Rueda



### Harvest 2022

A warmer than usual winter followed by a dry spring with precipitation 25% below average. The summer was very warm with normal rainfall, and in September, the onset of abundant rains interrupted the harvest without causing health issues

### Vineyards

100% Verdejo from vineyards over 15 years old, cultivated on the typical stony and sandy soils of the area

### Vinification

Night harvest, skin maceration for 4 hours at 10°C, pressing in an inert atmosphere, and static settling at 10°C. Controlled fermentation at 13.5°C using selected yeasts from our own vineyards

Aged on lees for 3 months in French oak foudres, concrete eggs, and stainless steel tanks

### Analysis

Alcohol content: 13.0% Vol

Acidity: 5.3 g/

Reducing sugar: less than 2 g/l

### Organoleptic Characteristics

- Color: clean and bright straw yellow
- Aroma: high intensity, featuring herbaceous notes, white fruit, and balsamic hints. Citrus and a touch of stone fruit
- Taste: powerful on the palate, with body and marked structure from the lees aging. Dry wine, no sugar, fresh with balanced natural acidity