



RIBERA DUERO

DESDE 1927
Protos
SER PRIMERO
ROBLE

100% Tempranillo. 6 months in American oak barrels.

New oak and vanilla nose with prickly fruits and spice. Powerful and appealing palate has fine-grained tannins, vivid black fruit layering and a classy tangy finish.

Food Pairing: Rice, pasta, chicken & poultry, veal, mushrooms, cured meats, soft cheese, grilled lamb, pork or beef.

CONCURSOS INTERNACIONALES DE BRUXELLES
CWSA
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN
FABRILLADO POR BODEGAS PROTOS S.L. LA SECA, ESPAÑA

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Rueda
DENOMINACIÓN DE ORIGEN

DESDE 1927
Protos
SER PRIMERO
VERDEJO

100% Verdejo. Ageing on fine lees during 3 months.

Clean aromas of rose petal and citrus, soft and fresh palate with lemon and ginger.

Food Pairing: White fish, tuna fish, sushi, shellfish, salads, paella, fish rice, spicy pasta, Asian meals, chicken meals, fresh cheese or blue cheese.

MUNDUS VINI ORO

RUEDA
DENOMINACIÓN DE ORIGEN
ELABORADO Y ENBOTTLEADO POR BODEGAS PROTOS S.L. LA SECA, ESPAÑA

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Protos
SER PRIMERO

Selección Finca El Grajo Viejo

Vintage: 9.327 unique bottles of the 2009 vintage

Grape variety: Tempranillo 100 %

Vineyards: More than 70 years old vines from "El Grajo Viejo".

Features: • Produced only in excellent vintages
• Hand-picking harvest in 20 kg crates
• Sorting table • Skin contact maceration and fermentation of 26 days at 28°C. • Fermentation in barrel.

Ageing: 18 months in new French oak barrels.

Colour: Cherry colour with touches of violet.

Nose: Powerful, ripe black fruits, violets, toasty, toffee, chocolate, vanilla.

Taste: Powerful, flavourful, intense, red and black berries, oak, vanilla, black pepper, good acidity, good structure, lingering finish.

Serving temperature: 16 - 18°C.



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SER PRIMERO

Verdejo Barrel Fermented

Grape variety: Verdejo 100 %

Vineyards: More than 25 years old.

Features: • Night hand-picking harvest in 20 kg crates • Sorting table • Skin contact maceration of 4/5 hours at 10°C • Fermentation in new French oak barrels.

Ageing: Ageing on fine lees in new French oak barrels during 6 months with frequent battonages.

Colour: Bright yellow colour with green glints, clean.

Nose: Very complex and powerful, with ripe citrus and tropical fruits, sweet spices, anisette, and fennel aromas and smoky, vanilla and yeast hints.

Taste: Rich, fresh, flavourful, expressive, creamy oak, good acidity, well balance, lingering finish, vanilla and slightly smoky aftertaste.

Serving temperature: 9 - 12°C.