

RESERVA



SER PRIMERO

Grape Variety Tempranillo 100 %

Vineyards More than 50 years old.

Features Hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration and fermentation of 24 days at 28°C.

Ageing 18 months in French (2/3) and American (1/3) oak barrels and 18 months in bottle.

Colour Intense bright dark cherry colour with garnet rim.

Nose Powerful, black fruits with nice toasty notes, spicy, creamy oak, complex and elegant.

Taste Powerful, flavourful, toasty, round tannins, good acidity, fruity and spicy. Good backbone and lingering finish.

Serving temperature 16- 18°C.

Food Pairing Roasted lamb, roasted pork, roasted beef, heavy stews, big game and matured and raw milk cheese.



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