

















BODEGAS PROTOS

Protos Verdejo Rueda 2019

\$18.50

* Suggested retail price



	Product code	13321874
	Licensee price	\$15.83
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de Origen (DO)
	Region	Duero Valley
	Appellation	Rueda
	Varietal(s)	Verdejo 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar content	1.1
	Closure type	Cork
	À boire	Aging up to 2 years

ABOUT THIS WINERY

Their mission since 1927, has been to be faithful to their claim "BEING FIRST", as an attitude of constant improvement with the sole aim of elaborating the best wine.

TASTING NOTES

Clear and brilliant color, straw yellow with green reflections. Intense and fruity nose with notes of green apple, citrus, tropical fruits, white flowers, aromatic herbs and fennel. Fresh, powerful, tasty, fruity, well balanced, complex palate, with a long, slightly bitter finish. Goes well with white-fleshed fish, tuna, sushi, paella, Asian cuisine, fresh or blue cheeses. Serve at 6-7 ° C.

PRODUCT NOTES

Gravelly soil, over 700 meters above sea level. Continental climate, with less than 400 mm of rain per year.

PRODUCTION NOTES

Night mechanical harvest, usually in September. The low temperatures at night prevent oxidation of the fruit, and the harvest arrives in the cellar in less than an hour. Dry ice is also used to block any unwanted fermentation. Maceration in contact with the skin for 4-5 hours at 10 ° C. Fermentation at 13.5 ° C. Three months of aging on fine lees.

