



PROVENTUS

2019

by TR3SMANO.

HARVEST 2019:

In 2019 the winter was mild and the spring was rainy with delayed sprouting. The high temperatures during the month of June led to an advance in flowering. The summer was dry and hot. The temperatures of September and the existing spring water reserves in the soil allowed optimal maturation. The harvest started in October. The autumn was also dry, which allowed the harvests to be extended until late in October.

CHARACTERISTICS OF THE GRAPE:

All our vineyards are from Tinta del País or Tempranillo. Located both in the area of Peñafiel at about 750 m altitude, and in the area of Roa and Olmedillo, about 850 m. With gravel soils and sandy soils around Peñafiel and clay and limestone in Olmedillo.

TASTING NOTES:

High color intensity. Cherry red color with bruised edging. The nose has intense aromas of red fruits with toasted notes and spices (pepper). On the palate, it is a tasty and silky wine that blends the fresh touches of the fruit with the toasted of an impeccable wood. Adequate structure and balance. Showing mature and rounded tannins. Good acidity and persistent in the mouth.

PRODUCTION AND AGING:

14 months in French oak barrels of 2 years and 10 months in bottle before marketing.

TECHNICAL DATA:

- Alcoholic strength: 14,5% vol.
- Rating added by the Regulatory Council: Excellent.
- Serving temperature: 16° C.
- Production: 40,100 bottles of 75 cl

Elaborated by:

Fernando Remírez de Ganuza

Pedro Aibar

PAIRING:

Paired perfectly with small game dishes, red meat, fatty fish, foie, sausages and cheeses. Desserts with dark chocolate.