

Protos Rosado

You have never seen anything like it. This wine, produced with the red grape tempranillo, will make you change your mind about rosé wines.

Cold maceration for 16 hours ensures that every one of its aromas is extracted.

Look: intense, fresh pink colour.

Smell: red fruits (strawberries, cherries, raspberries), but the number of aromas it gives off is never ending.

Taste: Balanced, fresh and fruity. Its palate will probably have you hooked.

Serving temperature: 8-9 °C

Food pairing

- A perfect wine to accompany dishes with fish in a sauce, seafood rice dishes, pastas and all kinds of vegetable and light meats.
- Poultry: chicken in all its varieties.
- Meat: tongue stew, stewed pig's trotters and stewed sweetbreads.
- Cereals and pastas: all kinds of rice dishes, cannelloni stuffed with fresh fish, spaghetti with prawns and spinach, spaghetti bolognese and carbonara, vegetable lasagne.
- Cold meats: boiled ham, shoulder of pork.
- Eggs: flamenco eggs, or as an omelette.
- Seafood: milanese prawns.
- Fish: frog's legs fried in breadcrumbs, scorpion fish mousse, vegetable mousse, etc.
- Cheeses: the wine matches very well with soft or fresh cheeses.
- Soups: fish or vegetable soup.
- Vegetables: avocados, stuffed aubergines, vegetable stew.

