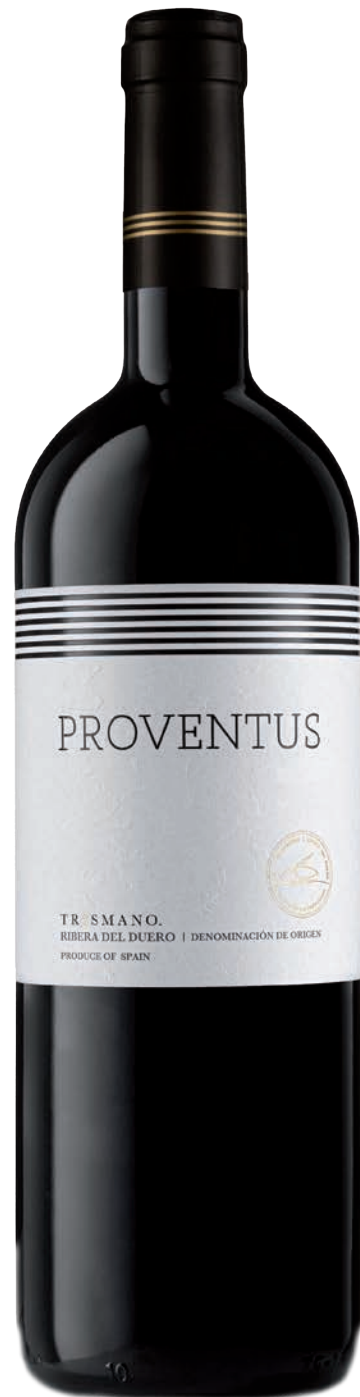


# Proventus 2020 by Tr3smano



## VINEYARDS

Our vineyards are Tinta del País or Tempranillo. They are located both in the area of Peñafiel at an altitude of about 750 m, and in the area of Roa and Olmedillo, at about 850 m. With gravel soils and sandy soils around Peñafiel and clay and limestone in Olmedillo.

## HARVEST

The year had higher than usual temperatures, resulting in a much milder winter period than usual. 2020 was differentiated by abundant rainfall, particularly in April. The temperatures, together with the rainfall recorded during spring, allowed the plants to sprout very well. July and August were warm and it rained more than expected, which allowed to generate good levels of water reserves in the soil, allowing the plants to complete the cycle in optimal conditions. The harvest was late and began at the end of September.

## WINEMAKING

Harvested by hand in small boxes. Meticulous selection of the grapes at the reception table. 14 months in French oak barrels of second wine use and 10 months in the bottle before being marketed.

## TASTING NOTES

High color intensity. Cherry red color. 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.

## SERVING SUGGESTION

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

## DATA

**ABV:** 14,5% vol.

**Vintage Rating by the Regulatory Council:** Excellent.

**Production:** 60,357 bottles of 75 cl., 1,004 Magnum bottles and 50 bottles of 3L.

GUÍA  
DE VINOS  
GOURMETS

97  
POINTS

Guía  
Proensa

93  
POINTS

Tim  
Atkin<sup>MW</sup>

91  
POINTS