



PORTIA PRIMA comes to add to the family initiated by the first wine, PORTIA, from our winery in Ribera de Duero, which had so excellent welcome in international and national contests and forums. We are sure of PORTIA PRIMA will accompany it in so successful course.

PORTIA PRIMA is the result of a meticulous selection of Tinta Fina del País clusters, carried out right at the vineyard in the best plots owned by Bodegas Portia in Ribera del Duero.

After fermentation and maceration together with the skins for 17 days in low-volume stainless steel tanks a promising wine was obtained. The wine underwent malolactic fermentation in new, French oak casks, where it was aged for 15 months. After light fining with egg whites, the wine was bottled and left to age for a further 8 months.

PORTIA PRIMA is a very deep cherry-red wine with youthful hues at the rim. Intense aromas, with numerous nuances, particularly of very ripe dark fruit, blending into the aromas from good ageing in fine wood, against a background of peppercorns, with hints of vanilla accompanied by toasty and balsamic notes. Very powerful attack and very meaty in the mouth, with sweet, agreeable tannins and a pleasant, unctuous finish.

It combines with all kinds of meats, big game, seasonal pulses and cured cheeses.