

CAMPO^{di}VINO
wine • ravioli



January
WINE
of the month

PROCOLO TINTO SPAIN

Winemaking Notes

Made by one of the greatest winemakers in Spain (Marcus Egren) this fruity, silky smooth Spanish wine was ranked #2 in Wine Enthusiast's "top 100 buys of 2011." The main reason? It is increasingly difficult to find a wine of this quality at this price.

Impressive and tasty, Protocolo Tinto is 100% tempranillo that delivers loads of flavor in a very quaffable package. With ripe berry aromas and hints of black pepper, this wine exhibits more of the same on the palate, adding black cherry, mint, and earthy spices.

Food Pairing

Medium in body, the Protocolo Tinto boasts an excellent equilibrium of tannins and acidity, as well as a balanced finish that pairs well with a variety of foods. Its flavors are particularly highlighted when served with steaks, grilled meats, and sausages.

More Grape for Your Buck

\$8.99 / Bottle
\$95.00 / Case

