



DOMINIO DE TARES

# P3 2018



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle slopes

ALTITUDE ABOVE SEA LEVEL: Up to 700 m

CLIMATE: Maritime-continental in altitude

SOIL TYPE: Clay, chalk, slate and schist

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: 100 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 1,5 Kg

HARVESTING DATE: 15<sup>th</sup> of september aprox.

## 2018 VINTAGE

Vintage with a cool and wet spring, warm summer and late harvest. It brought wines with elegant nose, refreshing palate, great balance and no excesses.



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

Los Barredos, 4 - 24318 San Román de Bembibre (LEÓN)

Tel.: +34 987 514 550 - Fax: +34 987 514 570 - [www.dominiodetares.com](http://www.dominiodetares.com)



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WINEMAKING



ORIGIN: Single vineyard wine

HARVESTING TYPE: By hand in 18 Kg boxes

GRAPE SELLECTION: Double sorting on vineyard and cellar

BUNCH WORKING: Destemming without crushing

TANKS: French Oak Rotofermentor 600 L

FERMENTATION: Natural yeasts, 25 days at 25°C

MACERATION: 3 rotations / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 16 months in French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATIONS: Light and gentle

BOTTLING: By gravity

BOTTLE AGEING: Min 36 months

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## APPEARANCE

Bright and deep garnet color that shows quite a lot of tears in the glass after being swirled.

## NOSE

Complex and intense nose with remarkable aromas of jammy wild berries, fennel, Cuban cigar and black truffle.

## PALATE

Balanced and dense palate, silky texture, velvety tannin and complex after-taste of black plum, forest floor and cedar.

## DRINKING

It is very good to be paired with intense-flavored recipes such as stews, game, baked lamb and cured cheeses and would be great to open and decant the wine a few minutes before to enjoy. Recommended pouring temperature of 16°C.



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BOTTLE: Burgundy Jupiter 75 cl 900 gr

CLOSURE: Natural cork 49 x 24 mm extra flor

TIN FOIL: 100% tin

FRONT LABEL: Tintoretto Gesso

BACK LABEL: Mineral Paper

CASE: Available in carton and wooden packs

BOTTLES PER CASE: 6, 3 and 1 units

WEIGHT PER BOTTLE: 1,7 Kg

	Euro-pallet	American-pallet
Cases of six per hight	11	15
Cases per palet	77	105

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96 points Guía Proensa (2021)

93 points Guía Peñín (2021)



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