



DOMINIO DE TARES

# CEPAS VIEJAS

## MENCÍA 2021

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### THE ESSENTIAL FROM BIERZO

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#### ORIGIN

El Bierzo, Castile and León, Northwestern Spain



#### CLIMATE

Atlantic-continental in altitude



#### TOPOGRAPHY AND SOIL TYPE

Gentle slopes of clay, chalk, slate and schists



#### GRAPE VARIETY

Mencía



#### VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Older than 60 years up to 700 m



#### WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 10 months in French oak with 18 extra months resting into the bottle.



#### TASTING

An intense ruby-coloured wine with black plum, spices, and toffee on nose; and subtle, rounded and balanced palate.



#### DRINKING

It pairs with baked meat, stews, aged cheeses or Iberian ham. Would be great if you open and pour the wine some minutes before to taste it in an open decanter and at a temperature of 14°C, never too cool nor too warm.



#### AWARDS

92 points Guía Peñín (2025)



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