

About the wine

Name: BEMBIBRE
Origin: D.O. BIERZO, LEÓN
Production:
 Limited edition of 30.000 bottles & 250 magnum
Ratings:
 Top 10 Spanish wines - Wine Spectator
 Gold Medal Concours Mondial de Bruxelles 2006
 Gold Medal Muvina 2006
 Vinos de España 92 Puntos
 Wine Spectator 94 points
 Wine & Spirits 92 points
 Tanzer 92+ points
 Wine Enthusiast 93 points
 Campsa Guide 2008 93 points

Technical Info

VITICULTURE

Soil: Hillside plots with a 22% inclination (6 plots selected among the best throughout Bierzo). Decomposed gravel & slate.
Age of vines: 80 years old
Pruning: Gobelet
Harvest: After green pruning and leaf removal, handpicked in small crates (15 kg.) and manual selection on the sorting table.
Varietal blend: Mencia 100%

Alcoholic Fermentation:
Duration: 25 days
Temperature: 32°C / F
Malolactic Fermentation: 100% in French oak

Ageing Process in barrel:
Capacity: 225 liters
Age of barrel: New
Type of oak: French (Allier)
Toasting level: Medium & high
Ageing time : 15 months

Analysis:
Alcoholic content: 14°
Total acidity: 4,8 g/l
Residual Sugar: <2 gr/l
Ph: 3,6
Clarification method: Natural albumen
Filtration: Unfiltered

Tasting Notes

An extremely characteristic Mencia with all the complexity and elegance this can entail. Impressive red cherry colour with a veil of violet shades on the rim. Powerful nose of red fruit (raspberry & cherry) and an assertive ripe plum along with floral notes, such as roses and violets, mixed with fallen leaves, tobacco and sandalwood fragrances. Very well structured, impeccable balance with a glyceric texture, full bodied, plush and elegant. Rich and very long finish with excellent persistence together with an excellent acidity, black fruit and balsamic fragrances. Lingering aftertaste of toasted notes (cocoa) and mint together with ripe plum and exotic spices.

"(Dominio de Tares ""Bembibre"" 2002) ""Lush on the nose, with wild game, smoke, and blackberry filling every void. Almost Syrah-like in its weight, more so than the other Mencia wines that are making a statement. Which only means that it's chewy, chocolaty, and creamy... 91 points""

Michael Schachner, The Wine Enthusiast, June 2005"

"(Dominio de Tares ""Bembibre"" 2002) ""From select vineyard plots of almost 100-year-old vines, the licorice, mineral intensity of this red inspires oohs and aahs with every sip.""

Leslie Sbrocco, ""Spain Reigns,"" The San Francisco Chronicle,



Packaging

Front label:

Format: 59 mm x 95 mm

Paper: "Supermatt with water-proof resistant inks & dry stamping
Recyclable paper. Braille code

Back label:

Format: 60 mm x 95 mm / 60mm x 70 mm USA

Paper: "Supermatt with water-proof resistant inks & dry stamping
Recyclable paper.

EAN/UPC Code- 750 ml bot.:

Ean 13: 8437002369057

UPC: 737686200034

EAN/UPC Code- 500 ml bot.:

Ean 13: 8437002369163

EAN/UPC Code- 1500 ml bot.:

Ean 13: 8437002369156

Cork:

Material: Natural cork

Length: 49 mm

Bottle:

Format: Burgundy reserve

Capacity: 500, 750 & 1500 ml

Color: Antique

Transport case 6 bot. 75 cl:

Size: 320 x 255 x 190 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 18437002369054

Gcode EAN 14 USA: 38437002369218

Transport case 6 bot. 75 cl:

Size: 340 x 285 x 205 mm

Type of cardboard: Wood

Gcode EAN 14 EU: 68437002369059

Transport case 12 bot. 50 cl:

Size: 355 x 270 x 275 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 38437002369096

Transport case 6 bot. 150 cl. magnum:

Size: 355 x 320 x 285 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 48437002369123

Winemaking Process

For Bembibre we selected six plots with vines over 60 years old grown on terraces and slopes with a 22% inclination and with soils of decomposed gravel and slate. Minimum yields per hectare that produce grapes of enormous concentration, perfect ripeness and great balance between concentration and acidity. Usually harvest begins on September 15th with an initial manual selection of the grapes, which are transported to the winery immediately after being picked in small lots of 15 kg in order to avoid any kind of deterioration. The grapes are sorted out manually, throwing away all those that don't comply with the requested standards of ripeness, health and general aspect. They are then destemmed and lightly pressed before a maceration process of 25 days with daily intensive pumping-over in order to extract all the possible natural flavours, aromas and polyphenols. When this process is over, the alcoholic fermentation as well as the malolactic fermentation (in contact with the lees) take place in new French oak. The ageing process usually begins in January and is carried out in French oak (Allier) during 15 months.

