



DOMINIO DE TARES

CEPAS VIEJAS 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 schists

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: Older than 60 years

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING DATE: 15th 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



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WINEMAKING



HARVESTING TYPE: Handmade in 18 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Small batches of 10.000 and 20.000 L

FERMENTATION: Spontaneous, 21 days at 25°C

MACERATION: 3 pumping overs / day of 15 min each

TANK DRAINAGE: Direct to oak barrel by gravity

M.LF.: Into oak barrels

AGEING: 10 months French oak barrels with an average of 18 extra months in bottle

BARREL RACKINGS: 3 racking while waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity

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VISUAL

Bright ruby-red wine with some purple highlights, that shows a lot of tears in the glass.

NOSE

Intense and complex nose with remarkable aromas of blueberry, licorice and cocoa, with a subtle touch of toasty notes at the end.

PALATE

Rounded palate of great balance, that shows very delicate and silky tannin and a touch of wild black berries, fennel and cedar on the after-taste.

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.



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BOTTLE: Premium Burgundy 75 cl

CLOSURE: Natural cork 44 x 24 mm first quality

CORK PROTECTION: Premium thick tinfoil

FRONT LABEL: Tintoretto Gesso 125 x 85 mm

BACK LABEL: Mineral paper 60 x 55 mm

CASE: 4 mm thick printed carton

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 8 Kg

	Euro-pallet	American-pallet
Cases per row	11	15
Maximum cases per pallet	77	105



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93 points Guía Proensa (2022)

93 points Guía Vivir el Vino (2022)

92 points Wine Spectator (2022)

92 points Guía Peñín (2022)

92 points Guía ABC (2022)



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