



DOMINIO DE TARES

P3 2012

THE ULTIMATE EXPRESSION OF MENCÍA



LOCATION

Bierzo, Northwest Spain



CLIMATE

Cool Mediterranean



TOPOGRAPHY AND SOIL TYPE

Gentle slopes of sand and limestone with slate deposits



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Pre-filoxera vines 110 year old at 550 m



WINEMAKING

Made of grapes sourced from the single San Carlos vineyard with over 110-year-old pre-filoxera vines. Hand harvested bunch by bunch, fermented in 600L roto-fermentors with its natural yeasts and aged for 16 months in French and American oak plus another 24 extra months in bottle.



TASTING

Wine of intense ruby colour with jammy black berries, plum, liquorice, tobacco leaf and almond. Powerful, silky and intense palate.



DRINKING

We recommend to pair it with rich recipes like slow cooked stews, game or baked lamb. We advise to decant the wine 30 minutes in advance and serve it at a temperature of 16°C for a full experience.



AWARDS

93 points Guía Peñín (2018)
93 points Wine Enthusiast (2017)
Top 10 Wine Spectator (2011)