



DOMINIO DE TARES

P3 2012



VINEGROWING



LOCATION: Bierzo, Northwest Spain

TOPOGRAPHY: Moderate rolling hills

ALTITUDE ABOVE SEA LEVEL: 680 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Descomposed slate and squist over clay and chalk

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: Pre-filoxera vines 110 year old

PRUNING SYSTEM: Bush trained

FERTILIZING: Sheep manure

YIELD PER PLANT: 1 Kg

HARVESTING DATE: 15th of september aprox.

2012 VINTAGE

Warm vintage of low rainfalls, that has produced full bodied wines of velvety texture and with great aptitude for aging.

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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HARVESTING TYPE: Handmade in 15 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: French Oak Rotofermentor 600 L

FERMENTATION: Natural yeasts, 25 days at 28°C

MACERATION: 3 rotations / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: In barrel with natural bacteria

AGEING: 16 months in new French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATIONS: Light process, very careful with the wine

BOTTLING: Handmade 500 bottles / hour



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APPEARANCE

Bright ruby red wine with garnet highlights, deep colour and that shows quite a lot of tears in the glass after being moved.

NOSE

Very complex and intense nose, with remarkable aromas of jammy black berries, plum, liquorice, tobacco leaf and toasted almonds.

PALATE

Balanced and full bodied, with silky tannin and aftertaste of tobacco leaf, liquorice, fig and bakery.

DRINKING

It is recommended to share it with intense recipes like slow cooked stews, game or baked lamb. Would be great if you open and pour the wine 30 minutes before taste it in an open decanter and at a temperature of 16°C. never too cool nor too warm.

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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 Crystal Salt Ultra WS 94 x 120 mm

BACK LABEL: Tintoretto Crystal Salt Ultra WS 75 x 65 mm

CASE: White ondulates carton of 4 mm thick

BOTTLES PER CASE: 6, 3 and 1 units

WEIGHT PER CASE OF SIX: 8 Kg

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

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93 points Guía Peñín (2018)

93 points Wine Enthusiast (2017)

93 points Guía Peñín (2017)

93 points Parker (2011)

Top 10 Wine Spectator (2011)



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