



DOMINIO DE TARES

CEPAS VIEJAS 2016

THE ESSENTIAL FROM BIERZO



ORIGEN

Bierzo, Northwest Spain



CLIMATE

Cool Mediterranean



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of disaggregated slate over clay and chalk bed.



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

60 years at 480 - 650 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its natural yeasts and aged for 12 months in French and American oak plus another 12 extra months in bottle.



TASTING

It is a very intense ruby red coloured wine with backed red and black berries in nose combined with some bready and nutty aromas. It has very polished and balanced palate with great body.



DRINKING

It is recommended to share it with intense recipes and dishes like slow cooked stews, roast beef or baked lamb. We advise serving it at a temperature of 14-16°C.



AWARDS

92 points Guía Proensa (2019)
92 points Guía de Vinos Gourmets (2019)
91 points Guía Peñín (2019)