



DOMINIO DE TARES

CEPAS VIEJAS 2016



VINEGROWING



LOCATION: Bierzo, Northwest Spain

TOPOGRAPHY: Moderate rolling hills

ALTITUDE ABOVE SEA LEVEL: 480 - 650 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Disaggregated slate over clay and chalk bed

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: 60 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING DATE: 15th of September aprox.



2016 VINTAGE

Excellent vintage of low yields and abundant spring rains that decreased the flowering and fruit-setting, giving dense wines, but of high natural acidity, thanks to the altitude of the region.

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: By hand in 15 Kg cases

GRAPE SELECTION: Six people on the sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Small batches of 10.000 and 20.000 L

FERMENTATION: Wild yeasts, 25 days at 28°C

MACERATION: 3 pumping overs / day of 20 min each

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 9-12 months in 225L barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTERING: Food grade PES cartidges

BOTTLING: 1.500 bottles / hour 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, black plum, fennel and pencil lead, with a subtle touch of fresh cream and roasted nuts.

PALATE

Well-structured and balanced wine between its vibrant acidity and well-integrated alcohol, that also shows very smooth and silky tannins and a touch of wild berries, cigar box and liquorice on the after-taste.

DRINKING

It is recommended to share it with intense recipes and dishes like slow cooked stews, roast beef or baked lamb. 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: 110 x 80 mm, Tintoreto Gesso with embossed barnish

BACK LABEL: 75 x 65 mm, couché paper

CASE: 4 mm thick cardboard

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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- 95 points Guía Semana Vitivinícola (2019)
- 93 points Revista Restauradores (2019)
- 92 points Guía ABC (2019)
- 92 points Guía Proensa (2019)
- 92 points Guía de Vinos Gourmets (2019)
- 91 points Guía Peñín (2019)
- 90 points The Wine Advocate (2019)
- 91 points Guía Peñín (2018)
- Top 100 Wine Spectator (2015)
- Silver medal Decanter Asia Wine Awards (2015)
- 94 points Wine Enthusiast Magazine (2015)
- 92 points Guía Peñín (2015)
- 95+ points Decanter (2013)