



DOMINIO DE TARES

BALTOS 2017

AN EXTRAORDINARY
MENCIA FOR EVERYDAY



LOCATION

El Bierzo, Northwest Spain



CLIMATE

Cool Mediterranean



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of disaggregated slate over clay and chalk



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

40 years at 480 - 650 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its wild yeasts and aged for 4 extra months into used oak barrels plus 12 extra months in bottle.



TASTING

Intense purple coloured wine with fresh wild black brambles, liquorice, graphite and fennel on nose. It shows a balance and crisp palate.



DRINKING

Open the bottle some minutes before to be enjoyed and temperate to 14°C to get all its flavors. It pairs perfectly with medium-plus intensity dishes like tapas, snacks, white meat, paella, pasta and stews.



AWARDS

Best Oaked Red Wine Vivir el Vino (2019)
92 points Guía de Vinos Gourmets (2019)
92 points Wine Enthusiast Magazine (2015)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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