



DOMINIO DE TARES

# BEMBIBRE 2015

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## THE ESSENCE OF BIERZO

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### LOCATION

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

80 years at 620 m



### WINEMAKING

Hand harvested bunch by bunch, fermented 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 notes of jammy wild berries, balsamic herbs, brioche and graphite. Dense, polished and warm palate.



### DRINKING

We recommend to enjoy this wine with rich recipes like slow cooked stews, game or baked lamb. We advise decanting the wine 30 minutes before drinking and serve at a temperature of 16°C for a full expression of aromas.



### AWARDS

93 points Guía Peñín (2018)  
93 points Wine Enthusiast Magazine (2017)  
Best Spanish Mencía Vivino (2017)



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