



DOMINIO DE TARES

BEMBIBRE 2015



VINEGROWING



LOCATION: Bierzo, Northwest Spain

TOPOGRAPHY: Moderate rolling hills

ALTITUDE ABOVE SEA LEVEL: 620 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Disgregated slate over clay and chalk bed

GRAPE VARIETY: 100% Mencía

VINES PER HECTAR: 3.500

VINES PER AGE: 80 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 1,5 Kg

HARVESTING DATE: 15th of September approx.



2015 VINTAGE

A very balanced vintage with warm temperatures, enough rainfall and slow maturation. One of the least challenging climates of the last decade in terms of diseases, with incredibly elegant, delicate and fresh wines.

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: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: 5.000 stainless steel tanks and wooden French oak vats

FERMENTATION: Wild yeasts, 25 days at 28°C

MACERATION: 3 manual plunging downs / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 16 months in new French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATION: Very gentle

BOTTLING: 1.500 bottles / hour by gravity

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APPEARANCE

Bright aspect with deep ruby colour and purple highlight. It shows quite a lot of tears in the glass.

NOSE

Complex and deep nose, with remarkable aromas of jammy wild berries, balsamic herbs, brioche and mineral notes of graphite.

PALATE

Balanced and dense palate, silky texture, velvety tannin and elegant after-taste of black plum and toast.

DRINKING

We recommend to enjoy this wine with intense recipes like slow cooked stews, game or baked lamb. It would be great if you open and pour the wine 30 minutes before taste it in an open decanter. The recommended temperature for serving is 16°C.

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BOTTLE: Burgundy Jupiter 75 cl 900 gr

CLOSURE: Natural cork 44 x 24 mm extra flor

CORK PROTECTION: 100% tin

FRONT LABEL: Tintoretto Black Pepper 80 x 94 mm

BACK LABEL: Tintoretto Black Pepper 75 x 100 mm

CASE: Available in carton and wooden packs

BOTTLES PER CASE: 6, 3 or 1 units

WEIGHT PER BOTTLE: 1,7 Kg

	Euro-pallet	American-pallet
6 packs per hight	11	15
6 packs per palet	77	105



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AWARDS

93 points Guía Peñín (2018)

93 points Wine Enthusiast Magazine (2017)

Best Spanish Mencía Vivino (2017)

90 points Parker (2015)

Gold medal Concours Mondial Bruxelles (2013)

Silver medal Vinalies (2012)

Silver medal Decanter (2011)



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