



DOMINIO DE TARES

BEMBIBRE 2016

THE ESSENCE OF UPPER BIERZO



LOCATION

El Bierzo, Northwest Spain



CLIMATE

Atlantic continental



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of clay, chalk, slate and schist.



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

80 years old up to 700 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its natural yeasts and aged for 14-16 months in French oak with another 24 extra months in bottle.



TASTING

Wine of intense ruby colour with notes of jammy wild berries, balsamic herbs, brioche and graphite. Balanced, dense and silky.



DRINKING

It could be served with intense-flavoured recipes such as stews, game or lamb and would be great if you open and decant the wine 30 minutes before taste. Recommended temperature around 16°C.



AWARDS

96 points Guía Proensa (2021)
94 points Guía Vivir el Vino (2021)
93 points Guía Peñín (2021)

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