



DOMINIO DE TARES

BEMBIBRE 2016



VINEGROWING



LOCATION: El Bierzo, Northwest Spain

TOPOGRAPHY: Moderate rolling hills

ALTITUDE ABOVE SEA LEVEL: Up to 700 m

CLIMATE: Atlantic continental

SOIL TYPE: Clay, chalk, slate and schist

GRAPE VARIETY: 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 aprox.



2016 VINTAGE

An excellent vintage with low production and abundant spring rains, that reduced flowering and fruit set, producing intense wines, but with high natural acidity, thanks to the altitude of the vineyards.

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: Handmade in 18 kg cases

GRAPE SELECTION: Double sorting on vineyard and cellar

BUNCH WORKING: Destemming without crushing

TANKS: Wooden vats of French oak

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: 14-16 months in French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATION: Very gentle

BOTTLING: 1.500 bottles / hour by gravity

BOTTLE AGEING: 14-16 months

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APPEARANCE

Bright and deep ruby color that shows quite a lot of tears in the glass after being swirled.

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

It is very good to be paired with intense-flavored recipes such as stews, game, baked lamb and cured cheeses and would be great to open and decant the wine a few minutes before to enjoy. Recommended pouring temperature of 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: Mineral Paper

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

96 points Guía Proensa (2021)

94 points Guía Vivir el Vino (2021)

93 points Guía Peñín (2021)



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