



DOMINIO DE TARES

# BEMBIBRE 2018



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Moderate rolling hills

ALTITUDE ABOVE SEA LEVEL: Up to 700 m

CLIMATE: Maritime-continental in altitude

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: 15 of September

## 2018 VINTAGE

Vintage with a cool and wet spring, warm summer and late harvest. It brought wines with elegant nose, refreshing palate, great balance and no excesses.



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](http://www.dominiodetares.com)



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WINEMAKING



HARVESTING TYPE: By hand in 18 kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Wooden vats of French oak

FERMENTATION: Expontaneous with wild yeasts, 25 days at 25°C

MACERATION: 3 manual plunging downs / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 15 months in French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity

BOTTLE AGEING: Min 24 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, cigar and mineral notes of graphite.

## PALATE

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

## 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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97 points Guía Proensa (2022)

94 points Guía Peñín (2022)



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