



DOMINIO DE TARES

P3 2017



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle slopes

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 AGE: 100 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 1,5 Kg

HARVESTING DATE: 15th of september aprox.

2017 VINTAGE

Warm vintage, which due to important spring frosts while the flowering and fruit-set, generated a very tinny harvest, but with the remaining fruit of great power and aging-capacity, both in barrel and in bottle.



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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ORIGIN: Single vineyard wine

HARVESTING TYPE: By hand in 18 Kg boxes

GRAPE SELECTION: Double sorting on vineyard and cellar

BUNCH WORKING: Destemming without crushing

TANKS: French Oak Rotofermentor 600 L

FERMENTATION: Natural yeasts, 25 days at 25°C

MACERATION: 3 rotations / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 16 months in French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATIONS: Light and gentle

BOTTLING: By gravity

BOTTLE AGEING: Min 36 months



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APPEARANCE

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

NOSE

Complex and intense nose with remarkable aromas of jammy wild berries, fennel, Cuban cigar and black truffle.

PALATE

Balanced and dense palate, silky texture, velvety tannin and complex after-taste of black plum, forest floor 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 49 x 24 mm extra flor

TIN FOIL: 100% tin

FRONT LABEL: Tintoretto Gesso

BACK LABEL: Mineral Paper

CASE: Available in carton and wooden packs

BOTTLES PER CASE: 6, 3 and 1 units

WEIGHT PER BOTTLE: 1,7 Kg

	Euro-pallet	American-pallet
Cases of six per hight	11	15
Cases per palet	77	105



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96 points Guía Proensa (2021)

93 points Guía Peñín (2021)

