



DOMINIO DE TARES

BALTOS 2019



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 schists

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: Up to 60 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 15th of September

2019 VINTAGE

Vintage with a cool and wet spring, mild summer and early harvest. It brought wines with intense nose, refreshing palate, great finesse and balance.



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 18 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Small batches of 20.000 L

FERMENTATION: Wild yeasts, 21 days at 25°C

MACERATION: 2 pumping overs / day of 15 min each

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 4-6 months in French oak barrels plus
12 months on average in bottle

BARREL RACKINGS: 3 racking while waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity



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TASTING



VISUAL

Bright deep purple colour, that shows quite a lot of tears in the glass.

NOSE

Elegant nose with remarkable aromas of wild berries, liquorice and freshly baked bread, that come together with mineral notes of graphite and balsamic notes of fennel.

PALATE

Refreshing palate with balanced acidity and silky tannin, and flavors of black-berries jam and creamy notes from the malolactic fermentation in oak barrels.

DRINKING

It pairs with all kind of snacks, tapas, cheese, meat, pasta and paella. It would be great if you open and pour the wine some minutes before to taste it in an open decanter and at a temperature of 14°C, never too cool nor too warm.



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BOTTLE: Burgundy BG NOVA 75 cl

CLOSURE: Colmated natural cork 44 x 24 mm

CORK PROTECTION: Premium Polylam

FRONT LABEL: 115 x 85 mm made of polypropylene

BACK LABEL: 60 x 55 mm made of polypropylene

CASE: 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
6 cases per hight	21	28
6 cases per palet	105	140

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AWARDS

92 points Guía Vivir el Vino (2021)

92 points Guía Vino Cotidiano (2020-2021)



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