



DOMINIO DE TARES

BALTOS 2019

YOUR EVERYDAY MENCÍA



LOCATION

D.O. Bierzo, Northwestern Spain



CLIMATE

Atlantic-continental in altitude



TOPOGRAPHY AND SOIL TYPE

Gentle slopes of disaggregated slate over clay and chalk



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Up to 60 years at 700 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 4-6 extra months into French oak with 12 extra months resting in bottle.



TASTING

Deep purple coloured wine with remarkable wild berries, liquorice, graphite and fennel on nose. It shows a greatly balanced and velvety palate.



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.



AWARDS

92 points Guía Vivir el Vino (2021)
92 points Guía Vino Cotidiano (2020-2021)