



DOMINIO DOSTARES

ESTAY 2020

THE ESSENTIAL PRIETO PICUDO



LOCATION

León, Northwest Spain



CLIMATE

Mediterranean continental in altitude



TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay and limestone over river flints



GRAPE VARIETY

100% Prieto Picudo



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Up to 105 years at 850 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 ruby coloured wine with remarkable nose of red flowers, brambles, strawberry and freshly baked. Refreshing and tasty palate with flavour of strawberry cake and cedar.



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.

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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