



DOMINIO DOSTARES

TOMBÚ 2021

THE TRADITIONAL PRIETO PICUDO



LOCATION

Los Oteros, Castile and León, Spain



TOPOGRAPHY AND SOIL TYPE

Plain plateau and clay over river bed



GRAPE VARIETY

100% Prieto Picudo



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

100 years at 820 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its own wild yeasts and aged for six extra months over lees in tank.



TASTING

Bright rosé with pale salmon colour, intense nose of blackberry, strawberry and violet; and tasty, refreshing, delicate palate with a flowery after-taste.



DRINKING

It perfectly pairs with light and medium-weight dishes like tapas, snacks, white meat, paella, pasta and stews.



AWARDS

93 points Guía Vivir el Vino (2022)
92 points Guía del Vino Cotidiano (2021-2022)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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