



DOMINIO DE TARES

P3 2016

THE EXCELLENCE OF MENCÍA



LOCATION

El Bierzo, Northwestern Spain



CLIMATE

Atlantic continental



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of clay, chalk, slate and schist



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Pre-filoxera vines 100 years old up to 700 m



WINEMAKING

Made of grapes sourced from the single San Carlos vineyard with over 100-year-old pre-filoxera vines. Hand harvested bunch by bunch, fermented in 600 L roto-fermentors with its natural yeasts and aged for 16 months in French oak plus another 36 extra months in bottle.



TASTING

Wine of elegant garnet colour, complex nose with remarkable aromas of prune, liquorice, truffle and cigar box. Very refined silky palate.



DRINKING

It could be served with intense-flavoured recipes such as stews, game or lamb and would be great if you open and decant the wine 30 minutes before taste. Recommended temperature around 16°C.



AWARDS

96 points Guía Proensa (2021)
93 points Guía Peñín (2021)

