



DOMINIO DE TARES

CEPAS VIEJAS 2018

THE ESSENTIAL FROM BIERZO



ORIGEN

El Bierzo, Northwestern Spain



CLIMATE

Atlantic-continental in altitude



TOPOGRAPHY AND SOIL TYPE

Gentle slopes of clay, chalk, slate and schists



GRAPE VARIETY

Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

60 years old up to 700 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 10 months in French oak with 18 extra months resting into the bottle.



TASTING

An intense ruby-coloured wine with wild black berries, licorice and cocoa on nose. Subtle, rounded and balanced palate.



DRINKING

It pairs with baked meat, stews, aged cheeses or Iberian ham. 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

93 points Guía Proensa (2022)
93 points Guía Vivir el Vino (2022)
92 points Wine Spectator (2022)
92 points Guía Peñín (2022)
92 points Guía ABC (2022)