



DOMINIO DE TARES

BEMBIBRE 2018

THE ESSENCE OF UPPER BIERZO



LOCATION

D.O. Bierzo, Northwestern Spain



CLIMATE

Atlantic-continental in altitude



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of clay, chalk, slate and schist.



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

80 years old up to 700 m



WINEMAKING

Picked by hand in 18 kg boxes, spontaneous fermentation with its wild yeasts and aged for 15 months in French oak with another 24 in bottle.



TASTING

Wine of intense ruby colour with notes of jammy wild berries, balsamic herbs, cigar and graphite. Warm, dense and silky palate.



DRINKING

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



AWARDS

97 points Guía Proensa (2022)
94 points Guía Peñín (2022)

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