



DOMINIO DE TARES

BALTOS 2022

YOUR EVERYDAY MENCÍA



LOCATION

D.O. Bierzo, Northwestern Spain



CLIMATE

Atlantic-continental in altitude



TOPOGRAPHY AND SOIL TYPE

Gentle slopes



GRAPE VARIETY

Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Up to 60 years at 700 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

Of deep ruby colour and purple brighths, it shows wild berries, liquorice, graphite and fresh fennel on nose. It has creamy acidity and delicate tannin.



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.



AWARDS

93 points Guía del Vino Cotidiano (2021-2022)
93 points Wine & Spirits Magazine (2021)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

Los Barredos, 4 - 24318 San Román de Bemibre (LEÓN)

Tel.: +34 987 514 550 - Fax: +34 987 514 570 - www.dominiodetares.com