



DOMINIO DE TARES

TOMBÚ 2024

THE TRADITIONAL PRIETO PICUDO



LOCATION

Los Oteros, Castile and León, Spain



SOIL TYPE

Clay over river bed



GRAPE VARIETY

100% Prieto picudo



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

101 years old up to 820 m



WINEMAKING

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



TASTING

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



DRINKING

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



AWARDS

92 points Guía Vivir el Vino (2023)

92 points Guía del Vino Cotidiano (2021-2022)



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