



DOMINIO DE TARES

LEIONE 2023

LA ESENCIA DEL PRIETO PICUDO



LOCATION

Los Oteros, Castile and León, Spain



CLIMATE

Continental in altitude



TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay over river bed



GRAPE VARIETY

100% Prieto picudo



VINES AGE Y ALTITUDE ABOVE SEA LEVEL

Up to 90 years old and 850 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 4-6 extra months into French oak with some extra months resting in bottle.



TASTING

Deep ruby coloured wine with remarkable nose of red flowers, brambles, strawberry and freshly baked . Refreshing and tasty palate with flavour of strawberry cake and bakery.



DRINKING

It pairs with all kind of snacks, tapas, cheese, meat, pasta and paella. 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.



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