



DOMINIO DE TARES

LEIONE 2023



VINEGROWING



LOCATION: Northwestern Spain

REGION: Los Oteros (León)

APPELLATION: V.T. Castilla y León

TOPOGRAPHY: Plain plateau

AVERAGE ALTITUDE ABOVE SEA LEVEL: Up to 850 m

SOIL TYPE: Clay over river bed

GRAPE VARIETY: 100% Prieto picudo

VINES PER HECTAR: 1.200

VINES AGE: 101 years old

PRUNING SYSTEM: Ancestral ground trained bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 3 Kg

HARVESTING TIME: 20th of September

2023 VINTAGE

Vintage with a rainy spring and mild temperatures, which allowed abundant grapes to “set” giving wines with an fresh and refined profile.



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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

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



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WINEMAKING



HARVESTING TYPE: By hand in 18 kg cases

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Small batches of 10.000 L

FERMENTATION: Spontaneous, 21 days at 25°C

MACERATION: 2 pumping overs/day of 15 min each

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 4-6 months in French oak barrels with an average of 12 extra months in bottle

BARREL RACKINGS: 3 racking while waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity

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TASTING



APPEARANCE

Bright pale ruby coloured wine, that shows quite a lot of tears in the glass.

NOSE

Intense nose with remarkable aromas of red flowers, brambles, strawberry and freshly baked bread, that come together with complex notes of toffee and brioche.

PALATE

Refreshing and balanced palate of mellow tannin and well-integrated acidity, that shows an evocative flavor of strawberry cake and complex tertiary notes of fennel 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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PACKAGING

BOTTLE: Burgundy BG NOVA 75 cl

CLOSURE: DIAM 3 44 x 24 mm

CORK PROTECTION: Premium Polyam

FRONT LABEL: 115 x 85 mm mineral paper

BACK LABEL: 60 x 55 mm mineral paper

CASE: White 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
Cases per row	21	28
Maximun cases per palet	105	140



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