



DOMINIO DOSTARES

CUMAL 2018



VINEGROWING



LOCATION: León, Northwestern Spain

REGION: Los Oteros

APPELLATION: V.T. Castilla y León

TOPOGRAPHY: Plain plateau

ALTITUDE ABOVE SEA LEVEL: Up to 850 m

CLIMATE: Mediterranean continental in altitude

SOIL TYPE: Clay over river bed

GRAPE VARIETY: Prieto picudo

VINES PER HECTAR: 1.200

VINES AGE: Up to 120 years old

PRUNING SYSTEM: Ancestral ground trained bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 3 Kg

HARVESTING DATE: 12th of October aprox.

2018 VINTAGE

Vintage with a cool and wet spring, warm summer and late harvest. It brought wines with elegant nose, refreshing palate, great balance and no excesses.

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.dominiodostares.com



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WINEMAKING



HARVESTING TYPE: By hand in 18 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Wooden vats

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: 9-12 months in French oak barrels with an average of 12 extra months in bottle

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity

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APPEARANCE

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

NOSE

Intense nose with remarkable aromas of red flowers, wild berries, strawberry and freshly baked bread, that come together with more complex notes of coffee, cedar and black truffle.

PALATE

Full body and balanced palate with mellow tannin and creamy acidity, that shows an evocative flavor of bakery and roasted bread from oak barrels.

DRINKING

It pairs with baked meat, stews, aged cheeses or Iberian ham. 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.



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BOTTLE: Burgundy Authentic 75 cl

CLOSURE: Natural colmated cork 44 x 24 mm

CORK PROTECTION: Premium Polyam

FRONT LABEL: 85 x 115 mm made of polypropylene

BACK LABEL: 55 x 60 mm made of polypropylene

CASE: 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 8 Kg

	Euro-pallet	American-pallet
Cases per row	11	15
Maximum cases per pallet	77	105

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AWARDS

93 points Guía Peñín (2019, 2020 y 2021)

91 points Parker (2011)

