



DOMINIO DE TARES

BALTOS 2023



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle slopes

ALTITUDE ABOVE SEA LEVEL: Up to 700 m

CLIMATE: Maritime-continental in altitude

SOIL TYPE: Clay, slate and schists

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: Up to 60 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 1st of September

2023 VINTAGE

The abundant spring rains replenished the soils and encouraged an excellent fruit set, while the dry, luminous summer allowed the grapes to remain exceptionally healthy. The result was a generous harvest with natural fragrance, finesse, and a freshness that enhances Bierzo's identity in its most delicate expression. The 2023 wines stand out (and will continue to do so with time) for their aromatic lift, precise texture, and natural balance.



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: Delicate picking in 500 kg bins

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming no crushing

TANKS: Small batches of 20,000 L

FERMENTATION: Spontaneous, 21 days at 23°C, with minimal intervention

MACERATION: 2 gentle pump-overs per day

TANK DRAINAGE: Direct to oak barrels by gravity

M.L.F.: In oak barrels

AGEING: 6 months in French oak plus
12 months on average in bottle

BARREL RACKINGS: 3 rackings following lunar waning

FILTRATION: Minimal and gentle filtration

BOTTLING: By gravity



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TASTING



VISUAL

Intense deep ruby colour with violet highlights, showing abundant tears in the glass.

NOSE

An ethereal and more fragrant nose than previous vintages, with fresh forest berries, juicy plum and subtle floral nuances. Graphite and fresh fennel join in a clean, precise background.

PALATE

Refreshing palate with creamy acidity and delicate tannins. Balanced finish with fresh red and black fruit, mineral notes, and subtle lactic nuances.

DRINKING

Pairs with snacks, tapas, semi-cured cheeses, meat dishes, pasta and paella. Best opened and poured a few minutes in advance. Serve at 14°C.



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BOTTLE: Burgundy BG NOVA 75 cl

CLOSURE: DIAM 3 - 44 x 24 mm

CORK PROTECTION: Premium poly laminate

FRONT LABEL: Mineral paper 115 x 85 mm

BACK LABEL: Mineral paper 60 x 55 mm

CASE: 4 mm corrugated cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
6 cases per hight	21	28
6 cases per palet	105	140



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AWARDS

93 points Guía del Vino Cotidiano (2021-2022)

93 points Wine & Spirits Magazine (2021)

92 points Guía Vivir el Vino (2021)



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