



DOMINIO DE TARES

# CEPAS VIEJAS

## MENCÍA 2022

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### THE ESSENTIAL FROM BIERZO

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#### ORIGIN

El Bierzo, Castile and León, Northwestern Spain



#### CLIMATE

Atlantic-continental in altitude



#### TOPOGRAPHY AND SOIL TYPE

Gentle slopes of clay, slate and schists



#### GRAPE VARIETY

Mencía



#### VINES AGE AND ALTITUDE ABOVE SEA LEVEL

85-year-old vines at up to 700 m



#### WINEMAKING

Delicately harvested in 500 kg bins, fermented with its natural wild yeasts and aged 10 months in French oak with 18 extra months resting in bottle.



#### TASTING

Bright ruby colour with an intense nose of black plum, wild berries, fine spices and subtle toasty notes. Fresh, rounded and balanced palate with delicate tannins and a complex finish.



#### DRINKING

Perfect with roasted meats, stews, aged cheeses and Iberian ham. Serve at 14-16°C.



#### AWARDS

92 points Guía Peñín (2025)



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