



DOMINIO DE TARES



BEMBIBRE 2020

THE ESSENCE OF UPPER BIERZO



LOCATION

Upper Bierzo, Castilla y León, Spain



CLIMATE

Atlantic-continental in altitude



TOPOGRAPHY AND SOIL TYPE

Moderate rolling hills of clay, chalk, slate and schist.



GRAPE VARIETY

100% Mencía



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

80 years old up to 700 m



WINEMAKING

Hand harvested from a rigorous selection of old vines in Upper Bierzo. Spontaneously fermented with native yeasts and aged 15 months in French oak, followed by a minimum of 24 months in bottle.



TASTING

Deep ruby-coloured wine. Complex and deep nose with ripe black fruit, balsamic notes, fine spices, graphite and a subtle toasted nuance from the finest noble woods. Broad, silky and balanced palate, polished tannins, enveloping texture and a long, fresh finish.



DRINKING

Perfect with traditional stews, game dishes, roasted lamb and aged cheeses. Serve at 15-16°C. Decanting is recommended.



AWARDS

96 points Guía Vivir el Vino (2026)

95 points Guía Proensa (2026)

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