



DOMINIO DE TARES

# CUMAL 2021

THE MOST AWARDED  
EXPRESSION OF PRIETO PICUDO



#### LOCATION

Los Oteros, León, Northwestern Spain



#### CLIMATE

High-altitude continental



#### TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay over river bed



#### GRAPE VARIETY

100% Prieto Picudo



#### VINES AGE AND ALTITUDE ABOVE THE SEA

100 years old up to 850 m



#### WINEMAKING

Hand harvested, spontaneously fermented with native yeasts and aged 9-12 months in French oak with an average of 12 additional months in bottle.



#### TASTING

Bright ruby-coloured wine with aromas of red flowers, wild berries, strawberry and toasted bread. Broad, balanced and polished palate with a long, elegant finish.



#### SERVICIO Y MARIDAJE

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



#### AWARDS

93 points Guía Peñín (2026)

---

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](http://www.dominiodetares.com)