



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)

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