



DOMINIO DE TARES

TOMBÚ 2025



VINEGROWING



LOCATION: Northwestern Spain

REGION: Los Oteros (León)

APPELLATION: V.T. Castilla y León

TOPOGRAPHY: Plain plateau

AVERAGE ALTITUDE ABOVE SEA LEVEL: Up to 820 m

SOIL TYPE: Clay over river bed

GRAPE VARIETY: 100% Prieto picudo

VINES PER HECTAR: 1.200

VINES AGE: 101 years old

PRUNING SYSTEM: Ancestral ground trained bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 3 Kg

HARVESTING TIME: 25th of September



2025 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, marked by great finesse and natural fragrance. The 2025 wines stand out for their aromatics, delicate texture, and a freshness that enhances Prieto Picudos's identity in its finest expression.

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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HARVESTING TYPE: By hand in 18 kg cases

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Small batches of 5.000 L

FERMENTATION: Wild yeasts, 30 days at 18°C

MACERATION: Direct press with 10% of traditional “madreo” (whole bunches)

TANK DRAINAGE: Tank transfer

M.L.F.: Arrested MLF

AGEING: Three months ageing on lees

BARREL RACKINGS: No barrels involved

FILTRATION: Light and gentle

BOTTLING: By gravity

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APPEARANCE

Bright rosé wine with mid red cherry colour.

NOSE

Intense rosé wine with aromas of pomegranate, strawberry and violet, and with a complex aroma of spices that consummate a tremendously appetizing nose.

PALATE

Tasty on palate with refreshing acidity and a subtle approach, it shows an aftertaste of strawberry and red flowers that confirms a delicate and distinguished rosé.

DRINKING

It perfectly pairs with light and medium-weight dishes like tapas, snacks, white meat, paella, pasta and stews.



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BOTTLE: Burgundy BG NOVA 75 cl

CLOSURE: DIAM 3 44 mm

TIN FOIL: Extra quality mixed tinfoil of 55 mm

FRONT LABEL: Tintoretto Crystal Salt 115 x 85 mm

BACK LABEL: Couché paper 60 x 55 mm

CASE: Signed carton of 4 mm thick

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
Cases per row	21	28
Maximun cases per palet	105	140

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AWARDS

92 points Guía Vivir el Vino (2023)

92 points Guía del Vino Cotidiano (2021-2022)



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