



DOMINIO DE TARES

## P3 2020

### THE EXCELLENCE OF MENCÍA

In Alto Bierzo, at around 700 metres above sea level, **P3** is produced from **century-old Mencía vines** trained in the traditional bush-vine system. A cool Mediterranean climate, combined with slate and clay soils, allows for slow ripening, preserving the wine's freshness and depth.



#### GRAPE VARIETY AND ORIGIN

100% Mencía. Bierzo, Castile and León, Spain



#### VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Pre-filoxera vines 100 years old up to 700 m



#### WINEMAKING

Single vineyard harvested by hand bunch by bunch, fermented in 600 L roto-fermentors with its natural yeasts and aged for 12 months in French oak with another 36 extra months in bottle.



#### TASTING

Wine of elegant garnet colour, complex nose with remarkable aromas of wild berries, liquorice, fennel, Cuban cigar and black truffle, with very refined silky palate.



#### DRINKING

Ideal with stews, game or baked lamb. It would be great if you opened and decanted the wine 30 minutes before tasting. Recommended temperature around 16°C.



#### AWARDS

98 points Vivir el Vino Guide (2026)  
96 points Proensa Guide (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)