



DOMINIO DE TARES

P3 2020



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle slopes

ALTITUDE ABOVE SEA LEVEL: 700 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Slate and gneis over clay bed soil

GRAPE VARIETY: Mencía

VINES PER HECTAR: 3.500

VINES AGE: 100 years old

PRUNING SYSTEM: Bush vine

FERTILIZING: Sheep manure

YIELD PER PLANT: 1,5 Kg

HARVESTING DATE: September 15th.

2020 VINTAGE

The 2020 vintage was shaped by a wet spring followed by a warm and stable summer. These conditions allowed full ripening while preserving natural freshness. The wines show balance, depth and excellent ageing potential.



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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WINEMAKING



ORIGIN: Single vineyard wine

HARVESTING TYPE: By hand in 18 Kg boxes

GRAPE SELECTION: Double sorting on vineyard and cellar

BUNCH WORKING: Destemming without crushing

TANKS: French Oak Rotofermentor 600 L

FERMENTATION: Natural yeasts, 25 days at 25°C

MACERATION: 3 rotations / day

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: Into oak barrels

AGEING: 12 months in French oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATIONS: Light and gentle

BOTTLING: By gravity

BOTTLE AGEING: Min 36 months

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APPEARANCE

Bright garnet color that shows quite a lot of tears in the glass after being swirled.

NOSE

Complex and precise nose, showing fresh black fruit, floral notes and a subtle spicy and mineral background. With aeration, hints of wild herbs and an elegant touch of oak emerge.

PALATE

Balanced palate with silky texture, fine tannin and complex after-taste of black plum, Cuban cigar and cacao bean.

DRINKING

It is very good to be paired with intense-flavored recipes such as stews, game, baked lamb and cured cheeses and would be great to decant the wine a few minutes before to enjoy. Recommended pouring temperature of 16°C.



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BOTTLE: Premium Burgundy 75 cl 900 gr

CLOSURE: Natural cork 49 x 24 mm extra flor

CORK PROTECTION: Premium Polylam

FRONT LABEL: Tintoretto Black Pepper

BACK LABEL: Tintoretto Black Pepper

CASE: Available in cardboard and wooden packs

BOTTLES PER CASE: 6, 3 and 1 units

WEIGHT PER BOTTLE: 1,7 Kg

	Euro-pallet	American-pallet
Cases of six per hight	11	15
Cases per palet	77	105

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98 points Vivir el Vino Guide (2026)

96 points Proensa Guide (2026)

93 points Peñín Guide (2023)



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