



DOMINIO DE TARES

EL PAISANO DE TARES 2025



VINEGROWING



LOCATION: Northwestern Spain

REGION: El Bierzo (León)

APPELLATION: D.O. Bierzo

AVERAGE ALTITUDE ABOVE SEA LEVEL: 480-700 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Clay, slate and schists

GRAPE VARIETY: Mencía & Co. (Garnacha tintorera, Palomino Fino, Doña blanca and Godello)

VINES PER HECTAR: 3.500

VINES AGE: Up to 65 years old

PRUNING SYSTEM: Bush vine

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 1st of September

2025 VINTAGE

Mild and humid spring followed by a warm summer, with occasional rainfall in early September that encouraged a slightly earlier harvest. The result is wines with expressive aromatics, vibrant freshness and remarkable drinkability.

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



HARVESTING TYPE: Hand-harvested in small baskets

GRAPE SELECTION: Sorting table

BUNCH WORKING: Traditional foot-trodden whole clusters

FERMENTATION: Spontaneous fermentation with indigenous yeasts from the vineyard and winery. No shortcuts—each vineyard is allowed to ferment at its own natural pace

MACERATION: Gentle extraction to preserve freshness, fragrance and drinkability

M.L.F.: Spontaneous

AGEING: Aged in old oak vats, allowing the wine to breathe while keeping oak in the background

BARREL RACKINGS: Only when necessary, following the waning moon

FILTRATION: Minimal intervention

BOTTLING: By gravity



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TASTING



APPEARANCE

Light in colour, bright and irresistibly inviting. A red wine that immediately hints at freshness and a different expression of Bierzo.

NOSE

Highly expressive and fragrant, with aromas of violet, plum, wild berries and delicate hints of fennel. A fresh, lifted nose that keeps drawing you back to the glass.

PALATE

Juicy, vibrant and incredibly drinkable. Fresh, energetic and fruit-driven, with oak firmly in the background and a long mineral finish. The kind of wine that quietly persuades you to pour another glass.

PAIRING

It pairs with genuine, fun-loving people... and with almost anything on the table, from a traditional cabbage stew to modern Nikkei cuisine. Enjoy it cool (10-12°C) either in glass, tumbler or wine-pitcher.



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BOTTLE: Burgundy BG NOVA 75 & 150 cl recyclable glass

CLOSURE: Technical cork pink coloured, 44 x 24 mm

TIN FOIL: It depends...

FRONT LABEL: 100% recyclable paper 115 x 85 mm

BACK LABEL: 100% recyclable 55 x 60 mm

CASE: 100% recyclable corrugated cardboard, 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

This is a unique wine; it does not compete for awards.

It has been made only to enjoy.

Relax!



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