



DOMINIO DOSTARES

# CUMAL 2016

THE MOST AWARDED PRIETO PICUDO



## LOCATION

León, Northwest Spain



## CLIMATE

Dry Continental



## TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay and limestone over river flints



## GRAPE VARIETY

100% Prieto Picudo



## VINES AGE AND ALTITUDE ABOVE SEA LEVEL

100 years at 850 m



## WINEMAKING

Hand harvested bunch by bunch, fermented with its natural yeasts and aged for 9-12 months in French and American oak plus another 12 extra months in bottle.



## TASTING

Ruby red wine with aromas of bush berry confiture, rose, violet, almonds and pistachios. It has a fullbodied and balanced palate.



## DRINKING

We suggest to enjoy this wine with stews, roasted or baked beef and paella and we advise you to oxygenate the wine some minutes before consumption and to serve it around 14°C to enjoy fully the flavors and aromas.



## AWARDS

94 points Guía Peñín (2018)  
93 points Guía Peñín (2017)  
92 points Parker (2011)

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