



DOMINIO DOSTARES

# CUMAL 2016



VINEGROWING



LOCATION: León, Northwest Spain

TOPOGRAPHY: Plain plateau

ALTITUDE ABOVE SEA LEVEL: 850 m

CLIMATE: Dry Continental

SOIL TYPE: Clay and limestone over river flints

GRAPE VARIETY: Prieto Picudo

VINES PER HECTAR: 1.200

VINES AGE: 100 years

PRUNING SYSTEM: Free over land gobelet

FERTILIZING: Sheep manure

YIELD PER PLANT: 3 Kg

HARVESTING DATE: 12<sup>nd</sup> of October aprox.

## 2016 VINTAGE

Excellent vintage. The perfect combination of drought and heat with the cool nights of the meseta contributed to a perfect thermal contrast. 2015 produced floral and perfumed wines, with intense color, well balanced and fine. We expect great longevity.

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.dominiodostares.com](http://www.dominiodostares.com)



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HARVESTING TYPE: Manual in 15 Kg boxes

GRAPE SELECTION: Vineyard and sorting table

BUNCH WORKING: Destemming without crushing

TANKS: 10.000 L stainless steel tanks

FERMENTATION: Natural yeasts, 28 days at 28°C

MACERATION: 3 pumping overs / day of 20 min each

TANK DRAINAGE: Direct to oak barrel by gravity

M.L.F.: In barrel with natural bacteria

AGEING: 9 - 12 months, new and used French and american 225 L oak barrels

BARREL RACKINGS: 3 racking during waning gibbous

FILTRATION: Very gentle

BOTTLING: 1.500 bottles / hour by gravity

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## APPEARANCE

Bright and clear ruby-red wine of very deep garnet with good density.

## NOSE

Very complex and deep nose with aromas of wild berry confiture, touches of roses, violets, almonds and pistachios.

## PALATE

Balanced and dense palate with a dry start, gentle alcohol and acidity, round tannins and taste of ripe wild berries.

## 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.

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BOTTLE: Burgundy Jupiter 75 cl 900 gr

CLOSURE: Natural cork 44 x 24 mm first quality

CORK PROTECTION: 100% Tin

FRONT LABEL: Tintoretto Crystal Salt 100 x 90 mm with embossed barnish

BACK LABEL: Printable couché paper 60 x 90 mm

CASE: Available in carton and wooden packs

BOTTLES PER CASE: 6, 3 or 1 units

WEIGHT PER BOTTLE: 1,7 Kg

	Euro-pallet	American-pallet
6 cases per hight	11	15
6 cases per palet	77	105

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AWARDS



94 points Guía Peñín (2018)

93 points Guía Peñín (2016)

Silver medal Vinalies (2013)

Gold medal IWC Catavinum (2012)

Silver medal Concours Mondial Bruxelles (2011)

Gold medal International Wine Guide (2011)

92 points Parker (2011)

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