



DOMINIO DOSTARES

ESTAY 2016

DISCOVER 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

15 years at 850 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its wild yeasts and aged for 4 months in French and American oak with an additional ageing of 6 months in bottle.



TASTING

Ruby red wine with aromas of fresh red and black berries, touches of tobacco leaf, licorice, violet, and toasted almond. It has a fresh and long palate.



DRINKING

Open the bottle some minutes before enjoying it to allow a full expression of flavors and aromas. It pairs perfectly with cheese and tapas, light meats, vegetables, rice and pasta.

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