



DOMINIO DOSTARES

TOMBÚ 2018

THE TRADITIONAL PRIETO PICUDO



LOCATION

León, Northwest Spain



CLIMATE

Dry Continental



TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay and chalk 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 own wild yeasts and aged for 6 extra months over lees in tank.



TASTING

Bright rosé wine of pale cherry color, intense nose of red and wild berries, and silky and balance palate with a light spicy after-taste.



DRINKING

It perfectly pairs with light and medium-weight dishes like tapas, snacks, white meat, paella, pasta and stews.



AWARDS

Top Best Spanish Rosé Guía Gourmets (2019)
90 points Wine Spectator (2016)
Top Best Spanish Rosé Verema (2012)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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