



DOMINIO DOSTARES

TOMBÚ 2018



VINEGROWING



LOCATION: León, Northwestern Spain

TOPOGRAPHY: Plain plateau

ALTITUDE ABOVE SEA LEVEL: 850 m

CLIMATE: Dry continental

SOIL TYPE: Clay and limestone over river flints

GRAPE VARIETY: 100% Prieto Picudo

VINES PER HECTAR: 2.500

VINES AGE: 18 year old

PRUNING SYSTEM: Guyot

FERTILIZING: Sheep manure

YIELD PER PLANT: 3 Kg

HARVESTING DATE: 12th of october aprox.

2018 VINTAGE

Vintage with a cool and wet spring, warm summer and early harvest. It brought wines with elegant nose, refreshing palate, great balance and no excesses.

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



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WINEMAKING



HARVESTING TYPE: By hand in 15 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemming without crushing

TANKS: 10.000 L stainless steel tanks

FERMENTATION: Wild yeasts, 30 days at 18°C

MACERATION: Quick maceration and drainage

TANK DRAINAGE: Tank transfer

M.L.F.: Supressed MLF

AGEING: 6 months ageing on lees with no stirring

BARREL RACKINGS: 2 racking while waning gibbous

FILTRATION: Food grade cartidges of PES

BOTTLING: By gravity, 1.500 bottles / hour

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APPEARANCE

Bright rosé wine with pale cherry color and salmon highlights on the rim.

NOSE

Intense and complex nose with remarkable aroma of fresh red fruits, wild brambles, violet and a spicy touch of white pepper.

PALATE

Silky palate with rounded texture, remarkable acidity and balanced alcohol, that shows an intense aftertaste of strawberry and raspberry, with delicate and persistent drinking sensation.

DRINKING

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

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BOTTLE: Sensatio Bordeaux 75 cl

CLOSURE: Natural colmated cork 44 x 24 mm

CORK PROTECTION: Extra quality mixed tinfoil of 55 mm

FRONT LABEL: Tintoretto Crystal Salt paper 136 x 78 mm

BACK LABEL: Couché paper 82 x 60 mm

CASE: 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 8 Kg

	Euro-pallet	American-pallet
Cases per hight	25	30
Maximun cases per palet	100	120

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AWARDS



Top Best Spanish Rosé Guía Gourmets (2019)

90 points Wine Spectator (2016)

Top Best Spanish Rosé Verema (2012)

Gold medal International Wine Guide (2011)

Gold medal Le Mondial du Rosé (2011)

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