



DOMINIO DOSTARES

# ESTAY 2018

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## THE ESSENTIAL PRIETO PICUDO

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### LOCATION

León, Northwest Spain



### CLIMATE

Mediterranean continental in altitude



### 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

Up to 120 years at 850 m



### WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 4-6 extra months into French oak with 12 extra months resting in bottle.



### TASTING

Deep purple coloured wine with remarkable nose of red flowers, wild berries, strawberry, freshly baked bread and white truffle. Refreshing and tasty palate with flavour of strawberry cake.



### DRINKING

It pairs with all kind of snacks, tapas, cheese, meat, pasta and paella. It would be great if you open and pour the wine some minutes before to taste it in an open decanter and at a temperature of 14°C, never too cool nor too warm.

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