



DOMINIO DOSTARES

# CUMAL 2018



## THE MOST AWARDED-WINNING PRIETO PICUDO



### LOCATION

León, Northwestern Spain



### CLIMATE

Mediterranean continental in altitude



### TOPOGRAPHY AND SOIL TYPE

Plain plateau of clay over river bed



### GRAPE VARIETY

100% Prieto Picudo



### VINES AGE AND ALTITUDE ABOVE THE SEA

120 years old up to 850 m



### WINEMAKING

Hand harvested bunch by bunch, fermented with its natural wild yeasts and aged for 9-12 extra months into French oak with 12 extra months resting in bottle.



### TASTING

Deep ruby coloured wine with remarkable nose of red flowers, wild berries, strawberry, freshly baked bread and coffee. Refreshing and tasty palate with elegant flavor of roasted bread.



### SERVICIO Y MARIDAJE

It pairs with baked meat, stews, aged cheeses or Iberian ham. 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 14-16°C, never too cool nor too warm.



### AWARDS

93 points Guía Peñín (2019, 2020 y 2021)  
91 points Parker (2011)

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