

Dominio de Tares

Baltos

100% Mencía

Tasting Notes:

Dominio de Tares' entry-level red is an excellent introduction to the Mencía grape with its clean typical flavors. Powerful ripe red fruit aromas are highlighted by hints of violets and minerals. The tannins are sweet and fresh with integrated acidity.

Enjoy with a wide variety of simple, everyday cuisine, including tomato-based pasta dishes, white meats, meaty fish, and hearty vegetables.

Vineyards:

Region:	Bierzo, Spain
Name:	Various
Size:	22 hectares
Training Method:	Bush
Planting Density:	3800 vines/hectare
Soil Composition:	Calcareous clay with elements of ferric slate
Elevation:	500-700 meters
Exposure:	Southeastern
Practices:	Sustainable

Winemaking:

Harvest:

Harvested by hand in September

Fermentation:

The grapes were cold-soaked in stainless steel tanks at 12°C for 3 days. Fermented in stainless steel tanks at <22°C for 12 days. Periodic pump-overs are conducted. Filtered and fined.

Aging:

4-7 months in previously-used French & American oak barrels, followed by 8 months in bottle.

Technical Data:

Alcohol:	14.5%
pH:	3.60
Residual Sugar:	<2.0 grams/liter
Acidity:	5.1 grams/liter

Production Quantity:

7,500 cases



IMPORTER
OF THE YEAR
2014

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AWARDS

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