

Dominio de Tares

Cepas Viejas

100% Mencía

Tasting Notes:

Produced from old vines, or “cepas viejas,” Exaltos is Spanish for excitement. An attractive bouquet composed of raspberries and cherries is accented by subtle florals and baking spices.
Excellent with barbecued red meats.

Vineyards:

Region:	Bierzo, Spain
Name:	Various
Size:	56 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:	Vinified in stainless steel tanks at a controlled temperature of 12°C for 3 days, followed by 16 days at <24°C, during which time periodic pump-overs were conducted. The wine was filtered and fined before bottling.

Aging:

Aged in new & previously-used French & American oak barrels for 9 months, followed by 16 months in bottle.

Technical Data:

Alcohol:	14.0%
pH:	3.60
Residual Sugar:	<2.0 grams/liter
Acidity:	2.8 grams/liter

Production Quantity: 15,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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