

Dominio Dostares

Tombú

Varietals:

100% Prieto Picudo

Tasting Notes:

Prieto Picudo specialists, Dominio Dostares' took a "fresh" approach to the varietal with this beautiful rosé.

The lovely raspberry color immediately connotes the sensation of freshness.

Aromas and flavors of red fruit, particularly berries, are bold and bright leading to a powerful, yet crisp mouthfeel. The elegant finish lingers on the palate.

Pair with equally fresh dishes, including a wide array of salads, seafood, and delicate preparations of poultry.

Vineyards:

Region:	Castilla y León, Spain
Name:	El Llano
Size:	11 hectares
Training Method:	Gobelet
Planting Density:	900 vines/hectare
Soil Composition:	Deep sandy gravel and loam with small pebbles
Elevation:	800-900 meters
Exposure:	Southeastern
Practices:	Sustainable farming

Winemaking:

Harvest:	Hand-harvested in September
Fermentation:	In stainless steel tanks with periodic pump-overs and punchdowns

Technical Data:

Alcohol:	14.0%
pH:	3.30
Residual Sugar:	<2.0 grams/liter
Acidity:	5.5 grams/liter



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