

Dominio Dostares

Cumal

100% Prieto Picudo

Tasting Notes:

Dominio Dostares' higher-tier Prieto Picudo is aptly named Cumal, meaning "mountain summit." It has an intense, fruity nose of ripe black currant, blueberry, and plum with spicy hints of fine oak. variety delivers an intense, fresh nose of red berries and florals, with subtle spicy notes of fine oak.

A well-balanced wine with fine acidity and great structure throughout, including an elegant lingering finish and pleasant aftertaste.

This full-bodied red would complement game, red meats, and hearty stews, or with aged cheese and cured meat platters.

Vineyards:

Region:	Castilla y León, Spain
Name:	Various
Size:	24 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

Winemaking:

Harvest

Date:	September
Method:	Manual

Pre-fermentation

Container:	Stainless steel tanks
Temperature:	12°C
Duration:	3 days

Fermentation

Container:	Stainless steel tanks
Temperature:	25°C
Duration:	12 days
Maceration:	3 days pre-fermentation with periodic pumpovers and punchdowns

Malolactic: Full

Filtered: Yes

Fined: No

Aging:

Container/Cooperage:	New French oak barriques
Duration:	15 months
Bottle-Aging Duration:	24 months

Technical Data:

Alcohol:	14.0%
pH:	3.45
Residual Sugar:	<2.0 grams/liter
Acidity:	5.4 grams/liter

Production Quantity: 15,000 bottles



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