

About the wine

NAME:
DOMINIO DE TARES GODELLO FERMENTADO EN BARRICA
White
ORIGIN:
D.O. BIERZO, LEÓN
REMARKS:
Limited ed. of 5.000 bottles
RATINGS:
Hong Kong International Wine
Challenge 2001 Medalla de bronce
Guia Campsa 91 pts. Cuadro de honor.
Wine Spectator rating 91 pts

Technical Info

VITICULTURE

Soil: Hillside and river bench, clay & calcareous composite with slate

Age of vines: 20 years

Pruning: Gobelet

Harvest: After green pruning and leaf removal, handpicking in small crates (15 kg.) and manual selection on the sorting table

Varietal blend: Godello 100%

Alcoholic Fermentation:

Duration: 30 days

Temperature: 19°

Malolactic Fermentation: no

Ageing Process in barrel:

Capacity: 225 liters

Age of barrel: New

Type of oak: Frech Allier

Toasting level: Medium

Ageing time: 3 months with daily battonage

Analysis:

Alcoholic content: 13°

Total acidity: 6,2 g/l

Residual Sugar: 2,0 gr/l

Ph: 3,5

Clarification Method: Casein

Winemaking Process

"This wine is produced from vines of Godello grape variety. A previous picking takes place and final bunches remain to give a production of less than 5,500 kilos per hectare during the month of July.

The harvest is done manually and the bunches placed in cases of 15 kilos. They are then immediately taken to the winery for expert hand selection.

Further, they are treated with carbonic ice and maceration under cooling for 15 hours so as to retain the maximum aromas. Following this stage, the stems are separated and alcoholic fermentation takes place in temperature controlled, stainless steel tanks.

Finally the wine is clarified and stabilized before bottling



Tasting notes

The effect of the characteristics of the terroir on the Godello grape here results in an particularly interesting wine to savour. In the glass it is a clean bright straw yellow colour, with gold-coloured hues as a result of its time in oak. On the nose one notices hints of stewed fruit such as ripe pear, pineapple, stewed apple, orange peel and almonds, a perfect combination of the characteristics of the Godello grape and the atmosphere of toasted and toffee flavours given by the lightly toasted characteristics of the oak used.

In the mouth it is full-bodied, full of flavour, and long-lasting, with a well-balanced acidity. The Godello grape gives it an intense flavour and it has a frank and lasting aftertaste. We recommend opening a few minutes before serving so that the wine can breathe and fully express itself. It should be served at no more than 11°C, in a fine round glass. Due to its structure, it goes very well with all types of fish and meat, as well as with stronger and spicier foods.

Packaging

Front label:

Format: 79 mm x 65 mm

Paper: Supermatt with water-proof resistant inks

Back label:

Format: 60 mm x 70 mm

Paper: Supermatt with water-proof resistant inks & dry stamping. Recyclable paper. Braille

EAN/UPC Code- 750 ml bot.:

Ean 13: 8437002369026

UPC: 737686200058

Cork:

Material: Natural cork

Large: 49 mm

Bottle:

Format: Burgundy with Flange neck

Capacity: 750 ml

Color: Antique

Transport case 6 bot. 75 cl:

Size: 320 x 255 x 190 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 18437002369023

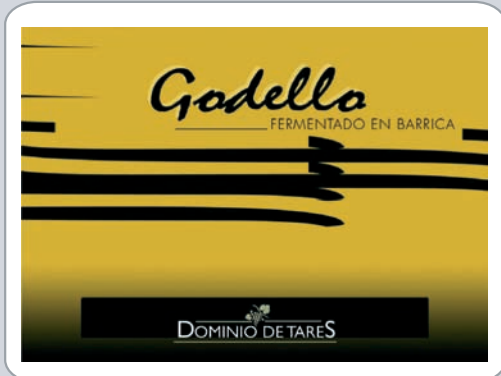
Gcode EAN 14 USA: 28437002369228

Transport case 12 bot. 75 cl:

Size: 355 x 320 x 285 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 28437002369020



Godello