



DOMINIO DE TARES

GODELLO 2018

THE LONG TERM GODELLO



LOCATION

Bierzo, Northwest Spain



CLIMATE

Cool Mediterranean



SOIL TYPE

Clay, chalk and flinty



GRAPE VARIETY

100% Godello



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

45 years at 580 m



WINEMAKING

Hand harvested bunch by bunch, fermented with their own wild yeasts and aged for 6 months into French oak barrels and wooden vats with more than 3 months in bottle ageing.



TASTING

It is a bright golden wine with citrus, blossom flowers and apple combined with baked nuts on nose. It is dense, lively and balanced on palate.



DRINKING

Perfect with light and medium bodied dishes like snacks, tapas, baked fish, pasta and paella. We advise serving it at a temperature of of 10-11°C.



AWARDS

90 points Guía Peñín (2019)
90 points The Wine Advocate (2019)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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