



DOMINIO DE TARES

# GODELLO 2018



VINEGROWING



LOCATION: Bierzo, Northwest Spain

TOPOGRAPHY: Moderate rolling hills

AVERAGE ALTITUDE ABOVE SEA LEVEL: 580 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Clay, chalk and flinty

GRAPE VARIETY: Godello

VINES PER HECTAR: 3.500

VINES AGE: 45 years old

PRUNING SYSTEM: Cane pruning

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 25<sup>th</sup> of September aprox.

## 2018 VINTAGE

Vintage with a cool and wet spring, warm summer and late harvest. It brought wines with elegant nose, refreshing palate, great balance and no excesses.



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

Los Barredos, 4 - 24318 San Román de Bembibre (LEÓN)

Tel.: +34 987 514 550 - Fax: +34 987 514 570 - [www.dominiodetares.com](http://www.dominiodetares.com)



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WINEMAKING



HARVESTING TYPE: By hand in 15 Kg boxes

GRAPE SELECTION: Six people on the sorting table

BUNCH WORKING: Destemming without crushing

TANKS: Wooden vats and 500 L oak barrels

FERMENTATION: Wild yeasts, 45 days at 18°C

MACERATION: Cold soak 12 h

TANK DRAINAGE: Straight to foudres and oak barrels

M.L.F.: Blocked by cold

AGEING: 6 months in French oak

BARREL RACKINGS: 1 racking during waning gibbous

FILTRATION: Food grade cartidges of PES

BOTTLING: 1.500 bottles / hour by gravity

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## APPEARANCE

Bright and clear wine of pale golden colour that shows quite a lot of tears in the glass after being swirled.

## NOSE

Intense and complex nose of elderflower, lemon yogurt, green apple and nutmeg combined with subtle aromas of baked nuts.

## PALATE

Dense palate, lively acidity, balanced alcohol, velvety tannin, and savory remarked flavors of fresh almond and quince.

## DRINKING

It's perfect to enjoy it with light and medium bodied dishes, like snacks, tapas, baked fish, pasta and paella. Suggested serving temperature at 10 - 11°C, never too cold.

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BOTTLE: Premium Burgundy 75 cl

CLOSURE: Natural cork 44 x 24 mm first quality

CORK PROTECTION: Premium thick complex tin foil

FRONT LABEL: 110 x 80 mm, Tintoreto Gesso paper with embossed barnish

BACK LABEL: 75 x 65 mm, couché paper

CASE: 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 8 Kg

	Euro-pallet	American-pallet
Cases per row	11	15
Maximun cases per palet	77	105

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90 points Guía Peñín (2019)

90 points The Wine Advocate (2019)

90 points Anuario de Vinos El País (2019)

93 points Guía de la Semana Vitivinícola (2018)

90 points Guía Peñín (2017)

91 points The Wine Advocate (2011)



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