



DOMINIO DE TARES

# GODELLO 2021

## THE PERFECT BALANCE OF GODELLO



### LOCATION

El Bierzo Alto, Castilla y León, Spain



### CLIMATE

Maritime-continental in altitude



### SOIL TYPE

Clay, chalk, slate and schists



### GRAPE VARIETY

100% Godello



### VINES AGE AND ALTITUDE ABOVE SEA LEVEL

Up to 60 years at 700 m



### WINEMAKING

Hand harvested, fermented into 500 L french oak barrels by its own wild yeasts and aged for three months on lees.



### TASTING

It is a bright golden wine with nose of citrus, candied pear, blossom flowers and toffee. It is dense, lively and balanced on palate.



### DRINKING

It is perfect to share it with baked fish, white meat, filled pasta and risotto. We recommend enjoying the wine at around 10-13°C.



### AWARDS

96 points Guía Vivir el Vino (2022)  
92 points Guía Peñín (2022)



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