



DOMINIO DE TARES

LA SONRISA DE TARES 2021



VINEGROWING



LOCATION: Northwestern Spain

REGION: El Bierzo Alto (León)

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle slopes

AVERAGE ALTITUDE ABOVE SEA LEVEL: 700 m

CLIMATE: Maritime-continental in altitude

SOIL TYPE: Clay, chalk, slate and schists

GRAPE VARIETY: Godello

VINES PER HECTAR: 3.500

VINES AGE: 20 years old

MANAGING AND PRUNING SYSTEM: Trellis and spur pruning

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 10th of September aprox.

2021 VINTAGE

The mild temperatures and abundant rains during the spring and summer of 2021 gave rise to a long maturation of the grapes and to wines of unusual finesse and elegance such as had not been seen in El Bierzo for years.



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



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WINEMAKING



HARVESTING TYPE: By hand in 18 Kg boxes

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemmed with no crushing

TANKS: 20.000 tanks

FERMENTATION: Spontaneous fermentation with indigenous yeasts, 40 days at 16°C

MACERATION: Cold soak for around 6 hours

M.L.F.: Arrested MLF

AGEING: Aged in tank on its own lees

BARREL RACKINGS: By gravity every 4 weeks

FILTRATION: Light and gentle

BOTTLING: By gravity

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APPEARANCE

Bright white wine with pale lemon colour, that shows quite a lot of tears in the glass after swirling.

NOSE

Fragrant perfume of white flowers, candied pear, lemon cream and flinty aroma that highlights the real mineral delicacy of the godello grape.

PALATE

Of appealing mouth, it shows refreshing acidity and balanced alcohol, as well as creamy texture and persistent finish, that suggest to continue enjoying.

DRINKING

It is perfect to share it with salads, fish, shellfish, seafood, pasta and paella. We recommend enjoying the wine at around 10 - 11°C.



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BOTTLE: Burgundy BG NOVA 75 & 150 cl

CLOSURE: Natural cork 44 x 24 mm

TIN FOIL: Premium Polylam

FRONT LABEL: 115 x 85 mm made of polypropylene

BACK LABEL: 55 x 60mm made of polypropylene

CASE: White 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
Cases per row	21	28
Maximun cases per palet	105	140



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AWARDS

91 points Decanter (2021)

90 points Guía del Vino Cotidiano (2020-2021)



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