



DOMINIO DE TARES

LA SONRISA DE TARES 2021

THE GODELLO
THAT MAKES YOU SMILE



LOCATION

D.O. Bierzo, Northwestern Spain



SOIL TYPE

Clay, limestone, slate and schists



GRAPE VARIETY

100% Godello



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

20 years at 700 m



WINEMAKING

Hand harvested bunch by bunch, fermented with its wild yeasts, aged and matured in tank for five months on its fine lees.



TASTING

Bright lemon colour with a fragrant nose of white flowers, candied pear, lemon cream and a complex mineral depth that highlights the single character of the godello variety. Appealing palate with crisp acidity, creamy texture and long finish.



DRINKING

It is perfect to pair with salads, fish, shellfish, seafood, pasta and paella. Suggested serving temperature at 10 – 11°C.



AWARDS

91 points Decanter (2021)

90 points Guía del Vino Cotidiano (2020-2021)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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