



DOMINIO DE TARES

SONRISA DE TARES 2023

AN EVERYDAY
PLEASURE



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 golden sparkles, fragrant nose of white flowers, lemon cream, quince and a complex balsamic and mineral depth that highlights the unmistakable 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 Guía Gourmets (2024)

91 points Decanter (2021)



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