



DOMINIO DE TARES

GODELLO 2022

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, quince, 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)

VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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