



DOMINIO DE TARES

# GODELLO 2022



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Moderate rolling hills

AVERAGE ALTITUDE ABOVE SEA LEVEL: Up to 700 m

CLIMATE: Maritime-continental in altitude

SOIL TYPE: Clay, chalk, slate and schists

GRAPE VARIETY: 100% Godello

VINES PER HECTAR: 3.500

VINES AGE: 20 years old

PRUNING SYSTEM: Bush vine and cane pruning

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 10<sup>th</sup> of September aprox.

## 2022 VINTAGE

Mild and humid spring followed by a rigorous summer with some unstable rains at the beginning of September, that suggested an early harvest, resulting on very fragrant wines on nose and refreshing on palate.



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

Los Barredos, 4 - 24318 San Román de Bembibre (LEÓN)

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WINEMAKING



HARVESTING TYPE: By hand in 50 Kg bins

GRAPE SELECTION: Sorting table

BUNCH WORKING: Disteming without crushing

TANKS: 500 L oak barrels

MACERATION: Cold soak 3 h

FERMENTATION: Spontaneous fermentation with wild yeasts for over 60 days in cask

AGEING: Aged in barrel on its own lees for three months

M.L.F.: Arrested MLF

BARREL RACKINGS: 1 racking during waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity

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## APPEARANCE

Clear wine of bright golden colour that shows quite a lot of tears in the glass after being swirled.

## NOSE

Intense and complex nose of citrus, quince, elderflower and fresh almond.

## PALATE

With great structure, refreshing acidity and creamy texture, it has a complex aftertaste of citrus and toasted nuts.

## 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.



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BOTTLE: Premium Burgundy 75 cl

CLOSURE: Natural cork 44 x 24 mm first quality

CORK PROTECTION: Premium Polylam

FRONT LABEL: 125 x 85 mm Tintoreto Gesso Ultra WS

BACK LABEL: 60 x 55 mm made of polypropylene

CASE: 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 8 Kg

	Euro-pallet	American-pallet
Cases per row	11	15
Maximun cases per palet	77	105

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AWARDS

96 points Guía Vivir el Vino (2022)

92 points Guía Peñín (2022)



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