



DOMINIO DE TARES

# CEPAS VIEJAS

## GODELLO 2024

THE PERFECT  
BALANCE OF GODELLO



### LOCATION

D.O. Bierzo, Northwestern Spain



### CLIMATE

Maritime-continental in altitude



### SOIL TYPE

Clay, chalk, slate and schists



### GRAPE VARIETY

100% Godello



### VINES AGE AND ALTITUDE ABOVE SEA LEVEL

25 years old up to 700 m



### WINEMAKING

Hand harvested, fermented into 500 L french oak barrels by its own wild yeasts and aged for six months on lees.



### TASTING

It is a bright golden wine with nose of citrus, apple pie, blossom flowers and nuts. 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

93 points *Guía Vivir el Vino* (2025)

91 points *Guía Peñín* (2025)



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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