



DOMINIO DE TARES

CEPAS VIEJAS

GODELLO 2024



VINEGROWING



LOCATION: Northwestern Spain

APPELLATION: D.O. Bierzo

OROGRAPHY: Steep slopes

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: 25 years old

PRUNING SYSTEM: Bush vine and cane pruning

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 15th of September aprox.

2024 VINTAGE

A mild and rainy spring vintage with some instabilities due to occasional hailstorms, which brought enough water availability for summer time, and which resulted in a tiny but of very high-quality harvest and wines with great intensity on the nose, good structure on the palate and a perfect balance for a long bottle aging.

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





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WINEMAKING



HARVESTING TYPE: By hand in 500 Kg bins

GRAPE SELECTION: Sorting table

BUNCH WORKING: Disteming without crushing

TANKS: 500 L oak barrels

MACERATION: Cold soak 2 h

FERMENTATION: Spontaneous fermentation with wild yeasts in oak casks

AGEING: 500 L oak barrels for six months

M.L.F.: Arrested MLF

BARREL RACKINGS: 1 racking during waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity



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TASTING



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, apple pie, 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 Polyam

FRONT LABEL: 125 x 85 mm Cotton

BACK LABEL: 60 x 55 mm made of polypropylene

CASE: Signed carton of 4 mm thick

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

93 points Guía Vivir el Vino (2025)

91 points Guía Peñín (2025)



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