



DOMINIO DE TARES

# SONRISA 2024

AN AVERYDAY 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 old up to 700 m



## WINEMAKING

Delicate harvest in 500 Kg bins, 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, citrus, nectarine 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

Perfect to pair with salads, fish, shellfish, seafood, pasta and paella. Suggested serving temperature at 10 - 11°C.



## AWARDS

92 points Guía Peñín (2025)  
91 points Guía Gourmets (2024)



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](http://www.dominiodetares.com)