



DOMINIO DE TARES

SONRISA 2025

PARAJE DE LA MAGDALENA



VINEGROWING



LOCATION: Northwestern Spain

REGION: El Bierzo (León)

APPELLATION: D.O. Bierzo

VINEYARD SITE

La Magdalena (Arganza). The La Magdalena vineyard site is a historic 14-hectare plot planted as a single, continuous parcel with the Godello variety. In this enclave, once home to an ancient Roman settlement, gentle south-facing hills stretch across an open, luminous landscape, with views of the Ancares mountains and Castro Bergidum.

TOPOGRAPHY: Gentle slopes

AVERAGE ALTITUDE ABOVE SEA LEVEL: 550 m

CLIMATE: Maritime-continental in altitude

SOIL TYPE: Clay, slate and gneiss

GRAPE VARIETY: 100% Godello

VINES PER HECTAR: 3.500

VINES AGE: 20 years old

MANAGING AND PRUNING SYSTEM: Trellis and spur pruning

FERTILIZING: Organic sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 4th of September



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

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WINEMAKING



2025 VINTAGE

The abundant spring rains replenished the soils and encouraged an excellent fruit set, while the dry, luminous summer allowed the grapes to remain exceptionally healthy. The result was a generous harvest, marked by great finesse and natural fragrance. The 2025 wines stand out for their aromatics, delicate texture, and a freshness that enhances Bierzo's identity in its finest expression.

HARVESTING TYPE: Delicate in 500 Kg bins

GRAPE SELECTION: Sorting table

BUNCH WORKING: Destemmed with no crushing

TANKS: 20.000 L tanks

FERMENTATION: Spontaneous fermentation with indigenous yeasts, 90 days at 16-19°C

MACERATION: Direct press

M.L.F.: Arrested MLF

AGEING: Aged in tank on its own fine lees

BARREL RACKINGS: By gravity every four weeks

FILTRATION: Light and gentle

BOTTLING: By gravity



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APPEARANCE

Bright lemon color with golden sparkles, that shows quite a lot of tears in the glass after swirling.

NOSE

A fine and precise perfume of white flowers, citrus and nectarine, unfolding into balsamic herbal nuances and a delicate mineral touch that reveal the unmistakable depth and identity of the La Magdalena site.

PALATE

On the palate, it is savory and well balanced, with refreshing acidity that brings tension and precision, a well-integrated creamy texture and a long, persistent finish. Subtle minerality and a sense of breadth clearly evoke the luminous landscape and gentle hills of the La Magdalena vineyard site.

DRINKING

It is perfect to share it with salads, fish, shellfish, seafood, pasta and paella. We recommend enjoying the wine at around 10-11°C.



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BOTTLE: Burgundy BG NOVA 75 & 150 cl

CLOSURE: Diam 3 44 x 24 mm

TIN FOIL: Premium Polylam

FRONT LABEL: 115 x 85 mm Fasson Artisan Blanc

BACK LABEL: 60 x 40 mm Fasson Artisan Blanc

CASE: White 4 mm thick cardboard

BOTTLES PER CASE: 6 units

WEIGHT PER CASE: 7,212 Kg

	Euro-pallet	American-pallet
Cases per row	21	28
Maximun cases per palet	105	140

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AWARDS

92 points Peñín Guide (2025)

90 points Gourmets Guide (2026)



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