



DOMINIO DE TARES

CEPAS VIEJAS

GODELLO VALDEPAXARIÑAS 2025

ONE PLACE. ONE VINEYARD.
A GODELLO BORN FOR TIME



GRAPE VARIETY AND LOCATION

100% Godello. D.O. Bierzo, León, Spain



CLIMATE

Cool Mediterranean



VINES AGE AND ALTITUDE ABOVE SEA LEVEL

36 years old up to 500 m



WINEMAKING

Hand harvested. Spontaneous fermentation with wild yeasts in 500 L barrels followed by six months ageing on lees in French oak.



TASTING

White flowers, citrus peel, fresh apple and subtle notes of nuts and bakery. Broad and deep, with creamy texture, tension, length and a saline finish.



AGEING POTENTIAL

Crafted to evolve gracefully for at least a decade.



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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