



DOMINIO DE TARES

CEPAS VIEJAS

GODELLO VALDEPAXARIÑAS 2025

ONE PLACE. ONE VINEYARD.
A GODELLO BORN FOR TIME



VINEGROWING



LOCATION: León, Northwestern Spain

APPELLATION: D.O. Bierzo

VINEYARD STIE: Valdepaxariñas

OROGRAPHY: Gentle slopes

AVERAGE ALTITUDE ABOVE SEA LEVEL: 500 m

CLIMATE: Cool Mediterranean

SOIL TYPE: Ferruginous clay and gravel

GRAPE VARIETY: 100% Godello

VINES PER HECTAR: 3.500

VINES AGE: 36 years old

PRUNING SYSTEM: Bush vine and cane pruning

FERTILIZING: Sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 15th of September aprox.

2025 VINTAGE

Spring rains replenished the soils while the dry, luminous summer ensured slow ripening and perfect fruit health. The 2025 wines stand out for their aromatic precision, delicate texture and freshness.



VIÑEDOS Y BODEGAS DOMINIO DE TARES, S.A.

Los Barredos, 4 - 24318 San Román de Bembibre (LEÓN)

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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

AGEING: 500 L oak barrels for six months

M.L.F.: With natural MLF

BARREL RACKINGS: 1 racking during waning gibbous

FILTRATION: Light and gentle

BOTTLING: By gravity



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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 white flowers, citrus peel, fresh apple and subtle notes of nuts and bakery.

PALATE

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.



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BOTTLE: Premium Burgundy 75 cl

CLOSURE: DIAM5 44 x 24 mm

CORK PROTECTION: Premium Polyam

FRONT LABEL: 125 x 85 mm Cotton

BACK LABEL: 60 x 55 mm Mineral

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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