



DOMINIO DE TARES

CEPAS VIEJAS GODELLO 2023



VINEGROWING



LOCATION: El Bierzo Alto, 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: 29th of August

2023 VINTAGE

Vintage with a rainy spring and mild temperatures, which allowed abundant grapes to "set" and to accumulate water reserves for the summer months. This resulted in an early and abundant harvest that in Dominio de Tares was finished before the heavy rains of September, thus producing wines with an elegant and fresh profile such as had not been seen in El Bierzo for years.



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 6 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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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, quince, 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 Polylam

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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96 points Guía Vivir el Vino (2022)

92 points Guía Peñín (2022)



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