



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.



CATA

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.



SERVICIO Y MARIDAJE

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.

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