



DOMINIO DE TARES

SONRISA 2024



VINEGROWING



LOCATION: Northwestern Spain

REGION: El Bierzo Alto (León)

APPELLATION: D.O. Bierzo

TOPOGRAPHY: Gentle 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: 20 years old

MANAGING AND PRUNING SYSTEM: Trellis and spur pruning

FERTILIZING: Organic sheep manure

YIELD PER PLANT: 2 Kg

HARVESTING TIME: 28th of August

2024 VINTAGE

A mild and rainy spring vintage with some instabilities due to occasional hailstorms, which brought enough water availability for summer time, and which resulted in a tiny but of very high-quality harvest and wines with great intensity on the nose, good structure on the palate and a perfect balance for a long bottle aging.



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: Destemmed with no crushing

TANKS: 20.000 L tanks

FERMENTATION: Spontaneous fermentation with indigenous yeasts, 40 days at 16-19°C

MACERATION: Cold soak for around 6 hours

M.L.F.: Arrested MLF

AGEING: Aged in tank on its own fine lees

BARREL RACKINGS: By gravity every 4 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

Fragrant perfume of white flowers, citrus, nectarine and a complex balsamic and mineral depth that highlights the unmistakable character of the Godello variety.

PALATE

Of appealing mouth, it shows refreshing acidity and creamy texture with a persistent finish, that invites the palate to continue enjoying.

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 44 x 24 mm

TIN FOIL: Premium Polyam

FRONT LABEL: 115 x 85 mm Fasson Artisan Blanc

BACK LABEL: 55 x 60mm 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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92 points Guía Peñín (2025)

92 points Guía del Vino Cotidiano (2021-2022)

91 points Guía Gourmets (2024)

91 points Decanter (2021)



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