



VX CUVEÉ CACO 2015

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro
Winemaker	Xosé Lois Sebio
Web site	www.losvinosdemiguel.com
Grape Origin	Grapes from "A Ferreira" Estate vineyard settled in Barro de Gomariz, Gomariz Village, Leiro Council and re-planted with local varieties in 1994. It could be considered a "vino de pago". 5000 pl/Ha. No Synthesis or Insecticide products used.
Soils	Schist and clay.
Orography	Terraces (Socalcos) and smooth slopes
Region. D.O.	Avia River Valley
Varietal Breakdown	Sousón, Caiño Longo, Caiño da Terra, Carabuñeira and Mencía
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Alcoholic fermentation in wood and stainless steel truncated tanks under controlled temperature. Salvage yeast is used. Malolactic fermentation in barrels. It's aged for 20 months in new French 500 l oak barrels. Bottled in fruit day in August, 8 th 2018. Wine rounds in bottle at least for 12 months.
% VOL	13,70
Reducing Sugar (g/l)	0,30
Volatile Acidity (g/l)	0,58
Total Acidity (g/l)	5,20
pH	3,63
Total Sulphur (mg/l)	71
Production (bottles)	2.500
Format	6 bottles cases. Bottle 75 cl.
	VEGAN AND VEGETARIAN FRIENDLY
Label Explanation	VX (experimental wine) was the sign that Sebio and Ricardo wrote at first barrels they aged in Coto de Gomariz. Caco is the nick name of Ricardo's father: Ricardo Carreiro.
Service and Food Pairing	20°C. Decanting soft. Red meats. Big Game. Matured Cheeses.
Prizes and Scores	Elmundovino.com_Jul19 15.5/20 (2009) Elmundovino.com_Nov17 17/20 (2008) Vivir el Vino 2020 94 (2009) Guía de los Vinos, Destilados y Bodegas de Galicia 2020_Oro (2009) Vinous/Tanzer_Sep14 90 (2008) Vinous/Tanzer_Sep11 91 (2007) Vinous/Tanzer_Sep10 90 (2006) James Suckling_Dic16 89 (2008) Robert Parker WA_Jan15 90 (2007) Guía ABC 2017 93 Wine Spectator_Dic15 89 Guía Peñín 2020 90 (2009) Guía Peñín 2019 91 (2008) Guía Peñín 2015 91 Guía Vivir el Vino 93 Guía Repsol 91 (2008)

Tasting Notes (Josh Reynolds): Deep ruby. Oak-spiced dark berries and licorice on the fragrant nose and in the mouth. Shows very good depth and focus, with a vanilla quality adding a sweet touch. Clings with spicy tenacity on the finish, framed by supple tannins.