



SEICA 2011

Winery	COTO DE GOMARIZ	
Owner	Ricardo Carreiro	
Winemaker	Xosé Lois Sebio	
Location	Barro de Gomariz - Leiro Ourense Spain	
Web site	www.losvinosdemiguel.com	
Grapes Origin	One of our vineyard property in Gomariz. Single estate wine came from the vineyard "A Taina" re-grafted in 2002. Driving in pots, thumbs pruning and planting density of 6,400 plants per hectare. Conversion of old vineyards to biodynamic viticulture since 2004.	
Soils	Schits (xistos) in sub-soil and clay in surface.	
Region. D.O.	Avia Valley. DO Ribeiro.	
Varietals	Garnacha Común, Sousón and Carabuñeira. Selection in field, harvest by hand in boxes of 18 kilos. Selection and stripping manual. Pre-fermentation maceration and alcoholic fermentation in French oak barrels of 500 liters capacity with frequent "punch over". Malolactic in French oak barrels burgundy type of 300 liter capacity. Aged for a period of 14 months in French oak barrels burgundy type 500 liter capacity. Bottled in Fruit day at Dec, 23 rd 2014.	
Winemaking		
% VOL	13,70	
Reducing Sugar (g/l)	0,90	
Total Acidity (g/l)	5,35	
pH	3,55	
Total Sulphur (mg/l)	121	
Production (bottles)	500 liters French barrel. 666 bottles.	
Format	6 bottles cases of 75 cl.	
Label Explanation	Se: Sebio & Ca: Carreiro are the surnames of the winemaker and owner respectively. The Label have an Eclipse (Moon and Sun) related to their Bio Origin. A Taina was the first plot where the biodynamic was used in Gomariz. Seica is also a Galician word that means "perhaps", "so"...	
Service and Food Pairing	20°C. Decanting soft. It is a wine with velvety tannins, very Balanced, but not soft. Red meat and vegetable tempura.	
	James Suckling_Aug18	93 (2009)
	Vinous/Tanzer_Sep14	92 (2008)
	Robert Parker WA_May16	91 (2009)
	Elmundovino.com_Oct16	17,0/20 (2009)
Punctuations and Prizes	Elmundovino.com_15	17,5/20 (2008)
	Guía Peñín 2018	91 (2009)
	Guía Gourmets 2014	94
	Verema.com_May13	99
	Verema.com_Apr15	95

Tasting Notes (Josh Raynolds): Saturated ruby. Powerful aromas of blackcurrant, cherry compote and violet, with intense smoke and spice qualities adding complexity. Sweet and velvety on entry, showing ripe red cherry and singed plum flavors, then livelier and tighter in the mid-palate thanks to a spicy element and a spine of minerality. Finishes sweet, broad and very long, with resonating spiciness and building tannins. This intriguing wine was fermented and aged in new 500-liter French oak barrels.