



## COTO DE GOMARIZ Colleita Seleccionada Finca O Figueiral 2017

<b>Cellar</b>	COTO DE GOMARIZ																																																				
<b>Vine grower</b>	Ricardo Carreiro Álvarez																																																				
<b>Winemaker</b>	Xosé Lois Sebio Puñal																																																				
<b>Web site</b>	<a href="http://www.losvinosdemiguel.com">www.losvinosdemiguel.com</a>																																																				
<b>Location</b>	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain																																																				
<b>Orography</b>	Smooth slope.																																																				
<b>Soil</b>	Clay (subsoil of Schists)																																																				
<b>Grapes Origin</b>	Single Estate Vineyard "O Figueiral" in Gomariz. Grafted into local grapes in 1978. 5.000 plants/Ha. Totally free of Toxic products. Fukuoka and R. Steinner Theories applied on viticulture works.																																																				
<b>Varietal Breakdown</b>	Treixadura (70%), Godello, Loureira, Torrontés, Lado, Albariño and minor local grapes.																																																				
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and partial fermented at low t <sup>a</sup> in stainless steel vats. It ends fermentation in new 500 l French Oak barrels. It's aged over fine-lees for 10 months. Periodically battonage is made to get a good balance between wine and wood and to search out a full-body wine. Wine rounds in bottle at least for 6 months. Bottled in Flower Day in August, 23rd 2018.																																																				
<b>% VOL</b>	13,40																																																				
<b>Reducing Sugar (g/l)</b>	2,00																																																				
<b>Total Acidity (g/l)</b>	5,50																																																				
<b>Volatile Acidity (g/l)</b>	0,43																																																				
<b>pH</b>	3,42																																																				
<b>Total Sulphur (mg/l)</b>	125																																																				
<b>Production(bottles)</b>	3.300																																																				
<b>Format</b>	6 bottles cases. Bottle 75 cl. And Magnum 1,5 l.																																																				
<b>Label Explanation</b>	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. IX.																																																				
<b>Service and Food Pairing</b>	11 ° C. Decanting soft. Lobster Meunier. Grilled Seafood. Game Bird Meat with/without fillers nuts. Foie. Large baked fish. Soft preparations of Fresh pasta. Carpaccio. La Serena cream cheese type.																																																				
<b>Prizes and Scores</b>	<table> <tr> <td>Decanter Oct20</td> <td>96 (2017)</td> </tr> <tr> <td>Guía Peñín 2021</td> <td>94 (2017)</td> </tr> <tr> <td>Robert Parker WA_May20</td> <td>94 (2017)</td> </tr> <tr> <td>Elmundovino.com_Jul19</td> <td>17,5/20 (2017)</td> </tr> <tr> <td>Robert Parker_WA_Feb19</td> <td>94+ (2016)</td> </tr> <tr> <td>Vinous_Mar19</td> <td>93 (2016)</td> </tr> <tr> <td>Elmundovino.com_Jul18</td> <td>17/20 (2016)</td> </tr> <tr> <td>Guía Peñín 2019</td> <td>92 (2016)</td> </tr> <tr> <td>Jancis Robinson_FC_Aug18</td> <td>16,5/20 (2015)</td> </tr> <tr> <td>Guía Vivir el Vino 2019</td> <td>94 (2015)</td> </tr> <tr> <td>Guía Peñín 2018</td> <td>92 (2015)</td> </tr> <tr> <td>Wine Spectator_Dec18</td> <td>91(2015)</td> </tr> <tr> <td>James Suckling_Aug18</td> <td>90 (2015)</td> </tr> <tr> <td>James Suckling_Dic16</td> <td>93 (2012)</td> </tr> <tr> <td>Robert Parker WA_May16</td> <td>92 (2012)</td> </tr> <tr> <td>Guía de los Vinos y Destilados de Galicia 2018_Gran Oro (2012)</td> <td></td> </tr> <tr> <td>Guía Peñín 2016</td> <td>94 (2012)</td> </tr> <tr> <td>Guía ABC 2016</td> <td>94 (2012)</td> </tr> <tr> <td>Wine Spectator_Dic15</td> <td>92 (2012)</td> </tr> <tr> <td>Wine &amp; Spirits Magazine_Aug15</td> <td>91 (2012)</td> </tr> <tr> <td>elmundovino.com_Jul15</td> <td>17,5/20 (2012)</td> </tr> <tr> <td>Vinous/S. Tanzer's Int. W.C._ Sep14</td> <td>92 (2011)</td> </tr> <tr> <td>Guía Palacio de Hierro (México) 2016</td> <td>93 (2010)</td> </tr> <tr> <td>Robert Parker WA_Oct13</td> <td>93 (2010)</td> </tr> <tr> <td>Challengue Int. Du Vin 2012_Gold Medal (2009)</td> <td></td> </tr> <tr> <td>elmundovino.com_Ene11_Mejor Blanco de España (2008)</td> <td></td> </tr> </table>	Decanter Oct20	96 (2017)	Guía Peñín 2021	94 (2017)	Robert Parker WA_May20	94 (2017)	Elmundovino.com_Jul19	17,5/20 (2017)	Robert Parker_WA_Feb19	94+ (2016)	Vinous_Mar19	93 (2016)	Elmundovino.com_Jul18	17/20 (2016)	Guía Peñín 2019	92 (2016)	Jancis Robinson_FC_Aug18	16,5/20 (2015)	Guía Vivir el Vino 2019	94 (2015)	Guía Peñín 2018	92 (2015)	Wine Spectator_Dec18	91(2015)	James Suckling_Aug18	90 (2015)	James Suckling_Dic16	93 (2012)	Robert Parker WA_May16	92 (2012)	Guía de los Vinos y Destilados de Galicia 2018_Gran Oro (2012)		Guía Peñín 2016	94 (2012)	Guía ABC 2016	94 (2012)	Wine Spectator_Dic15	92 (2012)	Wine & Spirits Magazine_Aug15	91 (2012)	elmundovino.com_Jul15	17,5/20 (2012)	Vinous/S. Tanzer's Int. W.C._ Sep14	92 (2011)	Guía Palacio de Hierro (México) 2016	93 (2010)	Robert Parker WA_Oct13	93 (2010)	Challengue Int. Du Vin 2012_Gold Medal (2009)		elmundovino.com_Ene11_Mejor Blanco de España (2008)	
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**Cata (Josh Reynolds):** Light yellow. Complex array of fruit aromas: melon, peach, tangerine, fig and quince, with a suave floral overtone. Stony and precise, boasting very good depth to its fresh honeydew, citrus zest and pear skin flavors. This lush yet lively white blend finishes with excellent clarity and mineral-driven persistence