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## GOMARIZ 12 2019

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<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>Grape Origin</b>	Grape Selection in Northern vineyards in Avia Valley. Orientation East. Royat and Guyot prunnig. 5000 to 7.200 pl/Ha. Fukuoka and R. Steinner theories in viticulture are followed. No Synthesis or Insecticide products used.	
<b>Soils</b>	Granitic Sands Soils.	
<b>Orography</b>	Terraces (Socalcos) and smooth slopes	
<b>Varietal Breakdown</b>	Treixadura	
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and fermented at low temperature in stainless steel vats. Salvage yeast is used. Fermentation is stopped mechanically when sugar/acidity proportion is right. German Style wine. Wine rounds in the vat for 9 months. It's bottled in Flower Day: February, 8 <sup>th</sup> 2020. Round in bottle.	
<b>% VOL</b>	8,90	
<b>Reducing Sugar (g/l)</b>	90,0	
<b>Total Acidity (g/l)</b>	9,02	
<b>Volatile Acidity (g/l)</b>	0,26	
<b>pH</b>	3,09	
<b>Total Sulphites (mg/l)</b>	151	
<b>Format</b>	12 and 6 bottles cases. Bottle 75 cl.	
<b>Production</b>	5000 bottles	
<b>Label Explanation</b>	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.	
<b>Service and Food Pairing</b>	7-8°C. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.	
<b>Prizes and Scores</b>	Guía Peñín 2021	89 (2019)
	Robert Parker WA_May20	90 (2019)
	Robert Parker_WA_Feb2019	88 (2017)
	Guía Peñín 2018	89 (2015)
	James Suckling_Ago18	89 (2016)
	Vivir El Vino 2019	92 (2016)

**Tasting Notes:** Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candied orange, green pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic herbs. Citrus mouth, fresh, tasty sweet acid balance. Post long and sour taste. Mineral character of granitic soil. Wine that will improve in bottle. It would round its intense acidity, with addictive sweetness.