

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 varietals 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 I oak barrels. Bottled in fruit day in August, 8th 2018.

Wine rounds in bottle at least for 12 months.

% VOL 13.70

Reducing Sugar (g/I) 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 20ºC. Decanting soft. Red meats. Big Game. Matured Cheeses.

Prizes and Scores Guía Peñín 2021 92 (2015) Robert Parker WA_May20 91 (2015)

Wine& Spirits Magazine_Aug20 90 (2015) 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) 89 (2008) James Suckling_Dic16 Robert Parker WA_ Jan15 90 (2007) 93 Guía ABC 2017 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 Raynolds): 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.