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## VX CUVÉE PRIMO 2009

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<b>Cellar</b>	COTO DE GOMARIZ
<b>Owner</b>	Ricardo Carreiro
<b>Winemaker</b>	Xosé Lois Sebio
<b>Web Site</b>	<a href="http://www.losvinosdemiguel.com">www.losvinosdemiguel.com</a>
<b>Grape Origin</b>	Grapes come mainly 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.
<b>Soils</b>	Schist and clay.
<b>Orography</b>	Terraces (Socalcos) and smooth slopes
<b>Region. D.O.</b>	Avia River Valley
<b>Varietal Breakdown</b>	Sousón, Caiño Longo, Caiño da Terra, Carabuñeira and Mencía
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in wood and stainless steel truncated tanks under controlled temperature. Salvage yeast is used. Periodical pump over and punch down is made. During fermentation "delastage" method is used in order to get a high color and tannic extraction. Malolactic fermentation in barrels. It's aged for 30 months in new French and American burgundy oak barrels. Bottled in July, 8 <sup>th</sup> 2016. Wine rounds in bottle at least for 12 months.
<b>% VOL</b>	13,70
<b>Reducing Sugar (g/l)</b>	0,65
<b>Total Acidity (g/l)</b>	5,96
<b>pH</b>	3,34
<b>Volatile Acidity (g/l)</b>	0,74
<b>Total Sulphites (mg/l)</b>	86
<b>Production (bottles)</b>	2.500
<b>Format</b>	6 bottles cases. Bottle 75 cl.

<b>Label Explanation</b>	VX (experimental wine) was the sign that Sebio and Ricardo wrote at First barrels they aged in Coto de Gomariz. Primo is the name of Ricardo's Grandfather: Primo Carreiro.
<b>Service and Food Pairing</b>	20°C. Decanting soft. Red meats. Big Game. Matured Cheeses.
<b>Prizes and Scores</b>	Guía de los Vinos, Destilados y Bodegas de Galicia 2020 de Paadín_Gran Oro Guía Peñín 2020 91 (2009) Guía Peñín 2013 93 (2007) Vivir el Vino 2020 92 (2009) Vinous/Tanzer_Sep12 91 (2007) James Suckling_Aug18 92 (2007) Robert ParkerWA_Jan15 91+ (2007)

**Tasting Notes (Josh Raynolds):** Bright violet color. Intense, mineral-accented aromas of cherry pit, blackberry and floral oils, with slow-building licorice and dark chocolate nuances. Sappy, penetrating dark berry flavors are brightened by peppery spice and mineral notes and show a smooth, velvety texture. Energetic, gently tannic finish, leaving sweet floral pastille and blackberry notes behind