



ABADÍA DE GOMARIZ 2018 Red Wine

Cellar	COTO DE GOMARIZ
Vigneron	Ricardo Carreiro Álvarez
Winemaking	Inma Pazos & Ricardo Carreiro . Consultant Winemaker: Jean Francois Hebrard.
Web site	www.losvinosdemiguel.com ; www.cotodegomariz.com
Grape Origin	Older Vineyards owned placed in Gomariz in Pago de As Viñas: Vilerma, Viña Do Ramón, Inferniño, O Pazo, O Taboleiro, O Campo, A Taina, Ferreira y Canceliña. 5000-7200 vines/Ha. No Synthesis or Insecticide products used. Rudolph Steiner and Fukuoka Theories followed in viticulture.
Soils	Granitic origin, schist and clay.
Orography	Terraces (Socalcos) and smooth slopes
Location	Gomariz – D.O. Ribeiro- Ourense-Galicia- Spain
Varietal Breakdown	Sousón 50%, Brancellao, Ferrol and Mencia.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Periodical Pump over and punch down is made. Coupage of different plots and Malolactic in tanks. Aged in 500 l French oak barrels for 12 months. Bottled April, 2022 in Fruit Day. Wine rounds in bottle at least for six months. 2018: Year of cold winter, hot spring, arid and hot summer. It left us with the tightest sweetness-freshness balance in recent years. Year of mature, savory and concentrated wine. Healthy and optimal vintage.
Vintage	
% VOL	13,60
Reducing Sugar (g/l)	<0,20
Total Acidity (g/l)	5,60
Volatile Acidity (g/l)	0,73
pH	3,45
Total Sulphur (mg/l)	114
Production(bottles)	10.000
Format	Bottles of 750 ml in 12X75 cl or 6x75 cl cases. Magnum 1500 ml. 3X1500 ml cases
Label Explanation	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. X.
Service and Food	18°C. Very versatile wine for its fruit and freshness it could match very well with almost all kinds of meats and vegetables.
Pairing	
Prizes and Scores	Guía Peñín 2022 92-5*(2017); Vinous_Jun21: 90 (2014); Vivir El Vino 2021: 94 (2014); Robert Parker WA_Feb22: 90 (2017); Guía Peñín 2021: 91-5* (2014); Wine&SpiritsMag_Aug20: 91 (2014); Guía La Semana Vitivinícola 2020: 95 (2014); Vinous_March19: 91 (2013); James Suckling_Aug18 93 (2013); John Gilman View from the Cellar_Dic18: 92+ (2013); Guía Peñín 2017; 92-5*(2012); Vivir el Vino 2017: 92 (2012); James Suckling_Dic16: 91 (2012); Jancis Robinson_Aug16: 15,5/20 (2012); Wine Spectator_Dic15: 89 (2011); Vinous/Tanzer IWC_Sep11: 90 (2009); Guía Repsol 2018 90 (2012); Guía Palacio de los Mejores Vinos Iberoamericanos 2014: 93 (2010); Robert Parker WA_Aug12: 90 (2009); Robert Parker WA_Abr16: 88 (2012); W&SMag_Aug12: 88 (2009); Guía de Vinos y Destilados de Galicia 2021_Medalla Oro (2014); Decanter WWA 2013_Silver (2010); Concours Mondial Bruselas 2013_Plata (2010).

Tasting notes (John Gilman): The wine is beautifully complex aromatically, offering up a black fruity bouquet of dark berries, cassis, a touch of tree bark, black licorice, a beautifully complex base of slate minerality, gentle smokiness and a dollop of refined botanicals in the upper register. On the palate the wine is pure, full-bodied and supremely elegant, with a lovely core of sappy black fruit, excellent soil signature, moderate tannins and lovely focus and grip on the long and beautifully balanced finish. This is still a young wine and deserves a bit more time in the cellar to resolve its tannins, but it is going to be excellent when it is fully ready to drink!