



ABADÍA DE GOMARIZ 2020 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. Spontaneous 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 used 500 l French oak barrels for 12 months. Bottled Jan 2023 in Fruit Day. Wine rounds in bottle at least for six months.
Vintage	2020: The winter was abnormally hot and dry. Only the large number of storms and extratropical cyclones contributed rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring the budding started early. Until the first half of June, heat and the absence of rainfall were the general norm, then rain and not very high temperatures caused many cryptogamic problems. Flowering mildew, black root, etc. The fairly frequent rains until mid-August caused some botrytis problem in the worst oriented plots. In the best exposed, they advanced the maturation and allowed to withstand the high acidity levels. A warm and dry September allowed high ripening with very muscular and dense wines. It was necessary to work not to lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full ripening in the whites and fresh.
% VOL	13,60
Reducing Sugar (g/l)	<0,20
Total Acidity (g/l)	5,81
Volatile Acidity (g/l)	0,62
pH	3,47
Total Sulphur (mg/l)	37
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 of Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. X.
Service and Food Pairing	18°C. Very versatile wine for its fruit and freshness it could match very well with almost all kinds of meats and vegetables.
Prizes and Scores	Guía Peñín 2023 92-5* (2018); Vinous_Jun21: 90 (2014); Guía Vivir El Vino 2023: 93 (2017); Robert Parker WA_Nov23: 90 (2020); 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); 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); W&SMag_Aug12: 88 (2009); Guía de Vinos y Destilados de Galicia 2023_Medalla Oro+ (2017); 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!