



ABADÍA DE GOMARIZ 2022

Red Wine



Cellar	COTO DE GOMARIZ	
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain www.cotodegomariz.com	
Winegrower	Ricardo Carreiro Álvarez.	
Winemaker	Inma Pazos. Consultant Winemaker: Jean Francois Hebrard.	
Grapes 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. Organic, Biodynamic Theories followed in viticulture.	
Soils	Granitic sands. (sábrego), clay and schist.	
Varietal Breakdown	Sousón 50%, Brancellao, Ferrol and Mencia.	
Orography	Terraces (socalcos) & smooth slopes.	
Vintage	2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully. The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines. Organoleptically, the wines have an alcoholic degree in the numbers of 2021 (lower than other years) with a very good volume on the palate that will give us long wines with a good journey over time.	
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 december 2024 in Fruit Day. Wine rounds in bottle at least for six months.	
Analysis	%Vol	13,4 (13,5 in label)
	Reducing sugar (g/l)	0,1
	Total acidity (g/l)	5,9
	pH	3,49
	Total Sulphites (mg/l)	64
Production (nº Bottles)	20.000 of 75 cl. 150 of 150 cl.	
Format	Cases of 12x75 cl & 6,75 cl cases. Magnums 3x150 cl cases	
Label Explanation	Coat of Arms of the Abbey of Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. X.	
Service & 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.	
Scores	Vinous_sep25 92 ; Robert Parker WA_Jul25: 91 ; Guía Peñín_oct25: 92 ; Guía La Semana Vitivinícola SEVI 2026: 95 ; James Suckling_jul25: 92 ; Beth Willard-TimAtkinsMW_Mar25: 92 (2021); Guía de Vinos y Destilados de Galicia 2025_ Oro+ (2021); Guía Vivir El Vino 2023: 93 (2017); Wine&SpiritsMag_Aug20: 91 (2014); James Suckling_Aug18: 93 (2013); John Gilman View from the Cellar_Dic18: 92+ (2013); Jancis Robinson_Aug16: 15,5/20 (2012); Wine Spectator_Dic15: 89 (2011); Guía Repsol 2018: 90 (2012); Guía Palacio de los Mejores Vinos Iberoamericanos 2014: 93 (2010); Decanter WWA 2013_Silver (2010); Concours Mondial Bruselas 2013 Plata (2010)	
Tasting Notes	Beautifully complex aromatically, offering up a black fruity bouquet of dark berries, cassis, a touch of tree b licorice, a beautifully complex base of slate minerality, gentle smokiness and a dollop of refined botanicals in register. On the palate the wine is pure, full-bodied and supremely elegant, with a lovely core of sappy b excellent soil signature, moderate tannins and lovely focus and grip on the long and beautifully balanced fini still a young wine and deserves a bit more time in the cellar to resolve its tannins, but it is going to be excel it is fully ready to drink!	