



COTO DE GOMARIZ 2024 White Wine



Cellar	COTO DE GOMARIZ
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense) www.cotodegomariz.com
Vigneron	Ricardo Carreiro Álvarez.
Winemaker	Inma Pazos Consultant Winemaker: Jean Francois Hebrard.
Grapes Origin	Oldest Vineyards owned placed in Gomariz in Pago de As Viñas: O Figueiral, A Fonte, Préstimo, Viña Grande, Lavandeira, A Cerrada, Lama de Barco. 5000-7200 vines/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.
Soils	Clay in Surface and schists in subsoil.
Varietal Breakdown	TREIXADURA 70%, GODELLO, ALBARIÑO, LOUREIRA.
Orography	Terraces (Socalcos) and smooth slopes
Vintage	2024: After a spring that was the wettest in Galicia in the historical series (1961), it was to be expected that there would be a high risk of mildew, which fortunately was adequately contained and did not cause significant damage. The summer began with a wet June as well, but July and August were warm and dry (fifth warmest August since there are reports) with the grapes reaching optimal phenolic ripeness and an excellent balance with acidity, because the plants were very vigorous thanks to the spring rains and resisted the summer perfectly. We started the harvest at the exact moment to bring the earliest varieties at the ideal time and progressively continue harvesting before the rains at the end of September. Ripe, very floral and fruity reds and super aromatic whites define this excellent vintage.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and fermented at low temperature in stainless steel vats. Salvage yeast is used, finishing with commercial yeast. 50% of the wine is fermented in barrel (500 l French oak) for 8 months. Coupage from the different plots fermented separately is made and rounds in the vat until bottling. It's bottled in Flower Day in April 2025.
Analysis	%Vol 13,4 (13,5 in label)
	Azúcares reductores (g/l) 0,70
	Acidez Total (g/l) 6,27
	pH 3,23
	Sulfuroso Total (mg/l) 84
Total Production (nº Bottles)	50.000 75 cl. And 100 magnums 150 cl.
Format	Cases of 12x75 cl; 6x75 cl & 3x150 cl
Label Explanation	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from 10 th century.
Service & food pairing	9ºC. Scallops and other seafood with some complexity. Fish such as turbot, cod, smoked salmon. Baked preparations. White Meat. Cheeses with little healing.
Scores	Vinous_Sep25: 94 ; Robert Parker WA_Jul25: 93+ ; Guía Vivir el Vino 2026: 92 ; Guía de la Semana Vitivinícola SEVI 2025: 94 ; Guía Peñín_Oct25: 91 ; James Suckling_Jul25: 91 ; Jancis Robinson_Abr25: 17/20 (2023); Beth Willard-TimAtkinsMW_Mar25: 94 (2023); Guía La Semana Vitivinícola SEVI 2024: 94 (2023); Guía Vinos y Destilados de Galicia 2025 Oro (2023); Wine&Spirits_Aug20: 93 (2018); Decanter_Mar18: 90 (2016); Guía Repsol 2018: 92 (2015); Decanter Top18 wines_Mar16 Pedro BallesterosMW: 92 (2014); Revista Sobremesa_Jun16: 92 (2014); Wine Spectator_Dec15: 90 (2013); IWC 2013_Bronze Medal (2011); Challengue Internacional Du Vin 2011_Silver Medal (2009); Mejor Blanco de España AEPEV 2012 (2010); Mejor Vino de Galicia Acio de Ouro 2011 (2010); Bacchus de Oro 2013 (2011)
Tasting Notes	Bright, green-tinged yellow. Lively, mineral-accented citrus and orchard fruit scents are complemented by suave floral and gingery spice qualities. Silky and focused on the palate, offering zesty orange and lemon pith flavors and a touch of bitter quince. Finishes dry and focused, with strong lift and stony persistence