



## COTO DE GOMARIZ Colleita

### Seleccionada Finca O Figueiral 2023

#### White Wine Fermented in Barrel



<b>Cellar</b>	COTO DE GOMARIZ
<b>Location</b>	Barro de Gomariz s/n, 32429 Leiro (Ourense) <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>
<b>Vigneron</b>	Ricardo Carreiro Álvarez.
<b>Winemaker</b>	Inma Pazos. <b>Consultant Winemaker:</b> Jean Francois Hebrard.
<b>Grapes Origin</b>	Single Estate Vineyard "O Figueiral" in Pago de As Viñas (Gomariz). Terroir of enormous historical value (13th century), replanted in 1978 with native varieties. 5,000 plants/Ha. Toxic-free and environmentally friendly viticulture. Ribeiro Apellation.
<b>Soils</b>	Clay in Surface and schists in subsoil.
<b>Varietal Breakdown</b>	TREIXADURA 70%, GODELLO, ALBARIÑO, LOUREIRA, LADO & minor local grapes.
<b>Orography</b>	Smooth slope orientated SouthWest.
<b>Vintage</b>	<b>2023:</b> Galicia continues to be the rain oasis on the Iberian Peninsula. Well, while in most places in Spain the spring and summer have been extremely dry, here we have recorded some important rainfall data: March was wet, April was dry and in May the rainfall was associated with stormy phenomena. The average temperature these months was 14.2 centigrade degrees, two above what was expected. The summer was warm, continuing the trend of rising temperatures of the last 60 years, but much less than in 2022. Having a sufficient water reserve in the subsoil in the months of July and August has helped the vines complete the vegetative cycle about two weeks earlier than usual. It has been a campaign of being very close to the vineyard, controlling each plot individually. It is a vintage that rewards those who have carried out the work of de-granting, removing leaves to improve ventilation in time, according to needs. Many clusters were born, but the mildew affected, we had hail in May, which reduced the expected quantity. However, production was finally somewhat higher than 2022. The manual harvest had to be done in a much more efficient way, with the house staff, who knows the identity of the plots, carrying out a pre-selection of clusters on the vine and ending up choosing only the optimal ones on the sorting table. The whites are balanced, fresh and soft. The word that best defines them is elegance.
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table. De-stemming, crushing and smooth pressing is made. Fermented in 500 l French Oak barrels. It's aged over lees for 10 months. Periodically <i>battelage</i> is made. Bottled in Flower Day in February 2025. Vegans Friendly.
<b>Analysis</b>	<b>%Vol</b> 13,3 (13,5 in label)
	<b>Azúcares reductores (g/l)</b> 2,4
	<b>Acidez Total (g/l)</b> 7,03
	<b>pH</b> 3,18
	<b>Sulfuroso Total (mg/l)</b> 130
<b>Total Production (nº Bottles)</b>	2330 of 75 cl & 20 Magnums.
<b>Format</b>	Cases of 6x75 cl & 3x150 cl
<b>Label Explanation</b>	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from 10 <sup>th</sup> century.
<b>Servicie &amp; food pairing</b>	Tª: 11°C. Decanting soft. Lobster Meunier. Grilled Seafood. Game Bird Meat with/without fillers nuts. Foie. Large baked fish. Soft preparations of Fresh pasta. Carpaccio. Creamy cheeses.
<b>Scores</b>	Vinous_Sep25: <b>94</b> (2022); Beth Willard-TimAtkinsMW_Mar25: <b>95</b> (2020); Guía Peñín 2025: <b>93</b> (2022); Guía Vivir el Vino 2026: <b>96</b> (2022); Guía de los Vinos y Destilados de Galicia 2025 <b>Gran Oro</b> (2020); Robert Parker WA_jul25: <b>93?</b> (2022); James Suckling_jul25: <b>93</b> (2022); Vivir el Vino 2022_11 Magníficos <b>98</b> (2018); Decanter Oct20: <b>96</b> (2017); Elmundovino.com_Jul19: 17,5/20 (2017); Robert Parker_WA_Feb19: <b>94+</b> (2016); Wine Spectator_Dec18: <b>91</b> (2015); Guía Peñín 2016: <b>94</b> (2012); Guía ABC 2016: <b>94</b> (2012); Wine Spectator_Dic15: 92 (2012); Wine & Spirits Magazine_Aug15: 91 (2012); Guía Palacio de Hierro (México) 2016: <b>93</b> (2010); Challenge Int. Du Vin 2012_Gold Medal (2009); elmundovino.com_Ene11 <b>Mejor Blanco de España</b> (2008)
<b>Tasting Notes</b>	Light yellow. Complex array of fruit aromas: melon, peach, tangerine, fig and quince, with a suave floral overtone. Stony and precise, boasting very good depth to its fresh honeydew, citrus zest and pear skin flavors. This lush yet lively white blend finishes with excellent clarity and mineral-driven persistence.