



COTO DE GOMARIZ Colleita Seleccionada Finca O Figueiral 2019

White Wine Aged in Barrel

Cellar	COTO DE GOMARIZ
Vineyards Owner	Ricardo Carreiro Álvarez
Winemaker	Inma Pazos & Ricardo Carreiro.
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain
Orography	Smooth slope.
Soil	Clay (subsoil of Schists)
Grapes Origin	Single Estate Vineyard “O Figueiral” in “Pago de As Viñas”, in Gomariz. An historically great valued terroir. Grafted into local grapes in 1978. 5.000 plants/Ha. Totally free of Toxic products applying viticulture of maximum respect for nature.
Varietal Breakdown	Treixadura (70%), Godello, Loureira, Torrontés, Lado, Albariño and minor local grapes.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and partial fermented at low t ^a in stainless steel vats. It ends fermentation in new 500 l French Oak barrels. It’s aged over fine-lees for 10 months. Periodically battonage is made to get a good balance between wine and wood and to search out a full-body wine. Wine rounds in bottle at least for 6 months. Bottled in Flower Day in June 2021
Vintage	2019: This vintage, without cold in winter and little rains in spring, favored fruit setting and advanced the viticultural cycle. In the first week of June, the storm Miguel shook us with a great storm, which uprooted most of the branches of the vineyard; A cooler summer followed, with rains before harvesting and a sunny September with cold nights.
% VOL	13,1
Reducing Sugar (g/l)	0,9
Total Acidity (g/l)	6,42
Volatile Acidity (g/l)	0,47
pH	3,18
Total Sulphur (mg/l)	118
Production(bottles)	3.333
Format	6 bottles cases. Bottle 75 cl. And Magnum 1,5 l.
Label Explanation	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. IX.
Service and Food Pairing	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. La Serena cream cheese type.
Prizes and Scores	Guía Peñín 2022: 93 (2019); Guía Vivir el Vino 2023: 96 (2019); Robert Parker WA_Mar22: 94 (2018); Vivir el Vino 2022_11 Magníficos_98 (2018); Decanter Oct20: 96 (2017); Guía Peñín 2022: 93 (2018); Robert Parker WA_May20: 94 (2017); Elmundovino.com_Jul19: 17,5/20 (2017); Robert Parker_WA_Feb19: 94+ (2016); Vinous_Mar19: 93 (2016); Elmundovino.com_Jul18: 17/20 (2016); Guia Peñín 2019: 92 (2016); Guía Vivir el Vino 2019: 94 (2015); Guia Peñín 2018: 92 (2015); Wine Spectator_Dec18: 91(2015); James Suckling_Dic16: 93 (2012); Robert Parker WA_May16: 92 (2012); Guía de los Vinos y Destilados de Galicia 2022_Gran Oro (2018); Guía Peñín 2016: 94 (2012); Guia ABC 2016: 94 (2012); Wine Spectator_Dic15: 92 (2012); Wine & Spirits Magazine_Aug15: 91 (2012); elmundovino.com_Jul15: 17,5/20 (2012); Vinous/S. Tanzer’s Int. W.C._ Sep14: 92 (2011); Guía Palacio de Hierro (México) 2016: 93 (2010); Robert Parker WA_Oct13: 93 (2010); Challenge Int. Du Vin 2012_Gold Medal (2009); elmundovino.com_Ene11_Mejor Blanco de España (2008)

Cata (Josh Reynolds): 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