



COTO DE GOMARIZ 2021 White Wine

Cellar COTO DE GOMARIZ
Vigneron Ricardo Carreiro Álvarez
Winemaker Inma Pazos & Ricardo Carreiro. **Consultant Winemaker:** Jean Francois Hebrard.
Web site www.losvinosdemiguel.com www.cotodegomariz.com
Location Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain
Grape Origin Older 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. Rudolph Steiner and Fukuoka Theories followed in viticulture.

Soils Granitic origin, schist and clay.

Orography Terraces (Socalcos) and smooth slopes

Varietal Breakdown Treixadura (70%), Godello, Loureira and Albariño

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. 20% of the wine is fermented in barrel for 10 months. Coupage from the different plots fermented separately is made and rounds in the vat until bottling. It's bottled in Flower Day in June 2022.

Vintage 2021: A rare summer, as it was not very hot and it rained almost sporadically throughout the cycle, giving rise to many fungal problems; that in our case we had been careful to protect the vines against diseases, being proactive and constantly monitoring the vines. A very abundant harvest was coming: many clusters had been born and they were (until August 31) very healthy. On August 31 around 8:00 p.m. in 5 minutes of hail, we lost a large part of the harvest.

It was necessary to work very hard in the vineyards the following weeks and during the harvest in the winery to make a scrupulous selection of clusters. In this way, to the detriment of quantity, we have managed to produce wines of a similar quality to previous years. The characteristics of the vintage offer wines with a different profile from those immediately before: very Atlantic, fresh wines. With less degree and volume than other years, with good acidity and very aromatic. They have fruit, but they are much more floral, aromatic herbs, in the mouth they have less weight, although the Treixadura profile continues to dominate, whose characteristic volume is smaller this year. But there is a very good acidity, clean, which end up in length.

% VOL 12,9

Reducing Sugar (g/l) 1,10

Total Acidity (g/l) 6,00

Volatile Acidity (g/l) 0,32

pH 3,25

Total SO2(mg/l) 151

Format 12 or 6 bottles cases. Bottle 75 cl. Magnum 1,5 l.

Production 50.000 bottles

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 9°C. Scallops and other seafood with some complexity.

Fish such as turbot, cod, smoked salmon. Baked preparations. White Meat. Cheeses with little healing.

Prizes and Scores Guía Peñín 2021-22: 93-5*(2020); Guía SEVI 2021: 95 (2019); Vinous_Jun21: 90 (2018); Robert Parker WA_May20: 92+(2018); Wine&Spirits_Aug20: 93 (2018); Guía Peñín 2021: 93 (2018); Robert Parker WA_Feb19: 92 (2017); Robert Parker WA_Feb19: 93 (2016); James Suckling_Aug18: 92 (2016); Decanter_Mar18: 90 (2016); Guía Peñín 2020: 92-5* (2017); Robert Parker WA_Aug17: 93+ (2015); Guía Peñín 2018: 93-5*(2015); Guía Repsol 2018: 92 (2015); Vivir el Vino 2018: 91 (2015); Jancis Robinson-JH_Feb17: 16.5/20 (2015); elmundovino.com_Nov17: 15.5/20 (2015); Guía Vinos y Destilados de Galicia 2018_Medalla de Oro (2015); Jancis Robinson-FC_Feb15: 17/20 (2014); Decanter Top18 wines_Mar16 Pedro BallesterosMW: 92 (2014); Revista Sobremesa_Jun16: 92 (2014); Wine Spectator_Dec15: 90 (2013); Vinous_Sep14: 90 (2013); IWC 2013_Bronze Medal (2011); Challengeue 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 (Josh Reynolds): 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