



COTO DE GOMARIZ 2022 White Wine

Cellar COTO DE GOMARIZ
Vignerón 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. Sustainable viticulture with maximum respect for nature.
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. 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 May 2023.

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.

% VOL 13,5
Reducing Sugar (g/l) 1,10
Total Acidity (g/l) 5,81
Volatile Acidity (g/l) 0,44
pH 3,30
Total SO2(mg/l) 100
Format 12x75 & 6x75 bottles cases. Bottle 750 ml. 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 Vivir el Vino 2024: **93** (2022); Guía Peñín 2023: **92-5***(2021); Robert Parker_Nov23: **93** (2022); Guía SEVI 2021: **95** (2019); Vinous_Jun21: **90** (2018); Wine&Spirits_Aug20: **93** (2018); Guía Peñín 2021: **93** (2018); James Suckling_Aug18: **92** (2016); Decanter_Mar18: **90** (2016); Robert Parker WA_Aug17: **93+** (2015); Guía Peñín 2018: **93-5***(2015); Guía Repsol 2018: **92** (2015); Jancis Robinson-JH_Feb17: **16.5/20** (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); Challenge 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