



GOMARIZ 12 2021 Sweet White Wine

Cellar	COTO DE GOMARIZ
Vine grower	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	Grape Selection in Northern vineyards in Avia Valley. Orientation East. Royat and Guyot prunnig. 5000 to 7.200 pl/Ha. Fukuoka and R. Steinner theories in viticulture are followed. No Synthesis or Insecticide products used.
Soils	Granitic Sands Soils.
Orography	Terraces (Socalcos) and smooth slopes
Varietal Breakdown	Treixadura
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. Fermentation is stopped mechanically when sugar/acidity proportion is right. German Style wine. Wine rounds in the vat for 4 months. It's bottled in Flower Day: February 2022. Round in bottle. 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.
Vintage	
% VOL	8,70
Reducing Sugar (g/l)	93,50
Total Acidity (g/l)	8,10
Volatile Acidity (g/l)	0,33
pH	3,30
Total Sulphites (mg/l)	190
Format	12 and 6 bottles cases. Bottle 75 cl.
Production	5000 bottles
Label Explanation	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.
Service and Food Pairing	7-8°C. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.
Prizes and Scores	Robert Parker WA_May20: 90 (2019); Guía Peñín 2023: 91 (2020); Vivir el vino 2021: 92 (2019); Robert Parker_WA_Feb2019: 88 (2017); Guía Peñín 2018: 89 (2015); James Suckling_Ago18: 89 (2016); Medalla de Plata en la Guía de Vinos, Destilados y bodegas de Galicia.
Tasting Notes:	Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candied orange, green pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic herbs. Citrus mouth, fresh, tasty sweet acid balance. Post long and sour taste. Mineral character of granitic soil. Wine that will improve in bottle. It would round its intense acidity, with addictive sweetness.