



GOMARIZ 12 2022 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: January 2023. Round in bottle. 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) although not as fresh, with a very good volume on the palate that will give us long wines with a good journey over time.
Vintage	
% VOL	8,60
Reducing Sugar (g/l)	79,30
Total Acidity (g/l)	7,80
Volatile Acidity (g/l)	0,47
pH	3,07
Total Sulphites (mg/l)	180
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 2023: 92 (2021); 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.