



## GOMARIZ 12 2023

### Sweet White Wine

<b>Cellar</b>	COTO DE GOMARIZ
<b>Vine grower</b>	Ricardo Carreiro Álvarez
<b>Winemaker</b>	Inma Pazos & Ricardo Carreiro. <b>Consultant Winemaker:</b> Jean Francois Hebrard.
<b>Web site</b>	<a href="http://www.losvinosdemiguel.com">www.losvinosdemiguel.com</a> <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>
<b>Location</b>	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain
<b>Grape Origin</b>	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.
<b>Soils</b>	Granitic Sands Soils.
<b>Orography</b>	Terraces (Socalcos) and smooth slopes
<b>Varietal Breakdown</b>	Treixadura
<b>Winemaking</b>	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.

**Vintage 2023:** Galicia continues to be the rain oasis on the Iberian Peninsula. Well, while in most places in Spain the spring and summer have been extremely dry, here we have recorded some important rainfall data: March was wet, April was dry and in May the rainfall was associated with stormy phenomena. The average temperature these months was 14.2 centigrade degrees, two above what was expected. The summer was warm, continuing the trend of rising temperatures of the last 60 years, but much less than in 2022. Having a sufficient water reserve in the subsoil in the months of July and August has helped the vines complete the vegetative cycle about two weeks earlier than usual. It has been a campaign of being very close to the vineyard, controlling each plot individually. It is a vintage that rewards those who have carried out the work of de-granting, removing leaves to improve ventilation in time, according to needs. Many clusters were born, but the mildew affected, we had hail in May, which reduced the expected quantity. However, production was finally somewhat higher than 2022. The manual harvest had to be done in a much more efficient way, with the house staff, who knows the identity of the plots, carrying out a pre-selection of clusters on the vine and ending up choosing only the optimal ones on the sorting table. The whites are balanced, fresh and soft. The word that best defines them is elegance.

<b>% VOL</b>	8,8 (9 in label)
<b>Reducing Sugar (g/l)</b>	88,4
<b>Total Acidity (g/l)</b>	7,19
<b>Volatile Acidity (g/l)</b>	0,54
<b>pH</b>	3,37
<b>Total Sulphites (mg/l)</b>	145
<b>Format</b>	12 and 6 bottles cases. Bottle 75 cl.
<b>Production</b>	5000 bottles
<b>Label Explanation</b>	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.
<b>Service and Food Pairing</b>	7-8°C. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.
<b>Prizes and Scores</b>	Guía Vivir el Vino 2023: <b>92</b> (2021); Robert Parker WA_May20: <b>90</b> (2019); Guía Peñín 2023: 90 (2022); Vivir el vino 2021: <b>92</b> (2019); James Suckling_Ago18: 89 (2016); <b>Medalla de Plata</b> en la Guía de Vinos, Destilados y bodegas de Galicia.
<b>Tasting Notes:</b>	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.