



GOMARIZ X albariño 2022

White wine

Cellar	COTO DE GOMARIZ
Vigneron	Ricardo Carreiro Álvarez
Winemaker	Inma Pazos & Ricardo Carreiro
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Grape Origin	From "As Penelas" Estate vineyard & O Taboleiro settled in Barro de Gomariz, Gomariz Village, Leiro Council. 5000 pl/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.
Soils	Schist and granitic sands.
Orography	Terraces (Socalcos).
Location	Gomariz – D.O. Ribeiro – Ourense -Galicia - España
Varietal Breakdown	Albariño 95%, Treixadura 5%.
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 used finishing with commercial yeast. Wine rounds in the vat until bottling. Bottled in Flower Day April, 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	13,8 (13% in label)
Reducing Sugar (g/l)	1,10
Total Acidity (g/l)	6,12
Volatile Acidity (g/l)	0,25
pH	3,21
Total Sulphites (mg/l)	120 (minimum dosis used)
Format	12x75 & 6x75 bottles cases. Bottle 750 ml. Magnum 1,5 l
Production	7.000 bottles.
	VEGAN AND VEGETARIAN FRIENDLY.
Label Explanation	X stands for "xistos" rocks forming the floor of the farm. (Schists). Also, X stands from "viñedos eXcepcionais" that means: Exceptional vineyards. An iconic vineyard for Gomariz: O Taboleiro.
Service and Food Pairing	9°C. Lobster, Crayfish. Grilled Sea food. Creamy cheeses not very mature and Fresh Pasta. Warm Salads.
Prizes and Scores	Guía Peñín 2022: 91-5* (2021); Guía de Vinos, Destilados y Bodegas de Galicia: Medalla de Oro (2020); Robert Parker_WA_Feb22: 92 (2020); Robert Parker_WA_feb22: 93 (2019); Wine&Spirits Aug20 92 (2018); Vinous_Jun21: 91 (2017); XXXIII Concurso Nacional de Vinos Jóvenes UEC – Premios Baco cosecha 2018, Baco de Plata ; Vinous_Mar19: 91 (2017); Robert Parker WA_Feb19: 94 (2017); Guía Peñín 2019: 90-5* (2017); Wine Spectator_Dec18: 89 (2017); James Suckling_Aug18: 90 (2017); Wine Spectator_Jan19: 89 (2017); Elmundovino.com_Jul18: 15/20 (2017); Guía Repsol 2018: 93 (2016); Guía ABC 2017: 93 (2015); James Suckling_Dic16: 93 (2015); Guía Peñín 2017: 91-4* (2015); Jancis Robinson_Aug16: 17,5/20 (2015); Robert Parker WA_Aug17: 93 (2015); Robert Parker WA_Abr16: 92 (2014); Robert Parker WA_Jan15: 91 (2013); Vinous/Tanzer_Oct14: 91 (2013); Vinous/Tanzer_Oct13: 92 (2012); Guía de los Vinos y Destilados de Galicia 2018_ Medalla Oro (2015); Regional Trophy Decanter WWA 2010 Best White North Spain (2008)

Tasting notes (Josh Reynolds): Light, bright yellow. Lively, mineral-accented pear, melon and nectarine scents, with a touch of lemon pith adding lift. Spicy and precise on entry, then fleshier in the mid-palate, offering vibrant citrus and orchard fruit flavors braced by juicy acidity. Closes on a nervy mineral note, with excellent focus and a refreshingly bitter edge.