



GOMARIZ X Albariño 2024

White Wine



Cellar	COTO DE GOMARIZ										
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain www.cotodegomariz.com										
Winegrower	Ricardo Carreiro Álvarez.										
Winemaker	Inma Pazos. Consultant Winemaker: Jean Francois Hebrard.										
Grapes Origin	From O Taboleiro & As Penelas Estate vineyards settled in Gomariz Village, Leiro Council. 5000 pl/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.										
Soils	Schist (Xistos) and granitic sands (Xabre).										
Varietal Breakdown	Albariño 95%, Treixadura 5%.										
Orography	Terraces (socalcos).										
Vintage	2024: After a spring that was the wettest in Galicia in the historical series (1961), it was to be expected that there would be a high risk of mildew, which fortunately was adequately contained and did not cause significant damage. The summer began with a wet June as well, but July and August were warm and dry (fifth warmest August since there are reports) with the grapes reaching optimal phenolic ripeness and an excellent balance with acidity, because the plants were very vigorous thanks to the spring rains and resisted the summer perfectly. We started the harvest at the exact moment to bring the earliest varieties at the ideal time and progressively continue harvesting before the rains at the end of September. Ripe, very floral and fruity reds and super aromatic whites define this excellent vintage.										
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. Wine rounds in inox vat and barrel 10% until bottling. Bottled in Flower Day April 2025.										
Analysis	<table><tr><td>%Vol</td><td>13,6 (13,5 in label)</td></tr><tr><td>Reducing sugar (g/l)</td><td>4,6</td></tr><tr><td>Total acidity (g/l)</td><td>6,57</td></tr><tr><td>pH</td><td>3,15</td></tr><tr><td>Total Sulphites (mg/l)</td><td>121</td></tr></table>	%Vol	13,6 (13,5 in label)	Reducing sugar (g/l)	4,6	Total acidity (g/l)	6,57	pH	3,15	Total Sulphites (mg/l)	121
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Total Production (nº Bottles)	10.000 of 75 cl. & 12 Magnums 150 cl.										
Format	Cases of 12x75 cl. & 6x75 cl. Magnums 3x150 cl.										
Label Explanation	X stands for "xistos" rocks forming the floor of the farm. (Schists). Also from "Xabre" (Granitic sands in Galician), X stands from "viñedos eXcepcionais" that means: Exceptional vineyards. Iconic vineyards for Gomariz: O Taboleiro and As Penelas.										
Servicie & food pairing	9ºC. Lobster, Crayfish. Grilled Sea food. Creamy cheeses not very mature and Fresh Pasta. Warm Salads										
Scores	Robert Parker_WA_Jul25: 93 ; Guía Peñín_oct25: 92 ; Vinous_Sep25: 92 ; Guía de La Semana Vitivinícola SEVI 2024: 96 ; Guía Vivir el Vino 2026: 92 ; James Suckling_Jul25: 91 ; Guía Peñín 2023: 92-5* (2022); Jancis Robinson_Feb24: 16,5/20 (2022); Guía de Vinos, Destilados y Bodegas de Galicia 2024: Oro+ (2022); 93 (2019); Wine&Spirits Aug20: 92 (2018); XXXIII Concurso Nacional de Vinos Jóvenes UEC_Premios Baco cosecha 2018: Baco de Plata ; Robert Parker_WA_Feb19: 94 (2017); Elmundovino.com_Jul18: 15/20 (2017); Guía Repsol 2018: 93 (2016); Guía ABC 2017: 93 (2015); James Suckling_Dic16: 93 (2015); Regional Trophy Decanter WWA 2010 Best White North Spain (2008)										
Tasting Notes	Light, bright yellow. Lively, mineral-accented pear, melon and nectarine scents, with a touch of lemon lift. Spicy and precise on entry, then fleshier in the mid-palate, offering vibrant citrus and orchard fruit flavors by juicy acidity. Closes on a nervy mineral note, with excellent focus and a refreshingly bitter edge.										