



## GOMARIZ Caste BRANCELLO Red Wine



<b>Cellar</b>	COTO DE GOMARIZ										
<b>Location</b>	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>										
<b>Winegrower</b>	Ricardo Carreiro Álvarez.										
<b>Winemaker</b>	Inma Pazos. <b>Consultant Winemaker:</b> Jean Francois Hebrard.										
<b>Grapes Origin</b>	Single vineyard "A Ferreira", restructured in 1994 on top of Gomariz. Vine trails with double Royat cordon pruning and density of 5,000 plants/Ha. Sustainable viticulture with maximum respect for nature. DO Ribeiro.										
<b>Soils</b>	Clay and schist.										
<b>Varietal Breakdown</b>	Brancellao										
<b>Orography</b>	Terraces (socialcos).										
<b>Vintage</b>	<p><b>2022:</b> 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.</p> <p>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.</p> <p>Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.</p>										
<b>Winemaking</b>	Manual harvest in 18 kg boxes. Selection table. Maceration and fermentation in a small open container without the addition of Sulphur. Natural Wine. MLF and racking. Aging in a 250-litre ceramic stoneware vessel for one year. Bottled in January 2024. VEGAN FRIENDLY										
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<b>Total Production (nº Bottles)</b>	290 of 75 cl.										
<b>Format</b>	Wood Cases of 2x75 cl. Vaxed Bottles and wrapped in tissue paper.										
<b>Label Explanation</b>	The drawing in the background represents the vessel: the Luna model by Clayver: "Amboa ceramic" is "ceramic vessel" in Galician. The rest respects the iconography of the Coto de Gomariz labels. Coat of arms and letters font.										
<b>Service &amp; food pairing</b>	Tª: 16ºC. Rice, risottos and pasta. Fish such as salmon (smoked), sushi, trout. Loin and sirloin. Grilled chicken. Mushrooms of all kinds and their preparations. Asian food. Young and fresh cheeses.										
<b>Scores</b>	NEW REFERENCE										
<b>Tasting Notes</b>	Medium-intensity purple-red wine with a pronounced nose of aromas of violets, red fruits: raspberry, cherries, sour strawberry and herbaceous notes such as tomato leaves, liquorice, flint and medicinal notes. Fresh and smooth on the palate, with soft tannins from the fruit, medium-bodied and a great intensity of flavour with a very long finish.										