



GOMARIZ Caste BRANCELLAO 2023

Red 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	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.
Soils	Clay and schist.
Varietal Breakdown	Brancellao
Orography	Terraces (socalcos).
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.
Winemaking	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 March 2025. VEGAN FRIENDLY
Analysis	%Vol 12
	Reducing sugar (g/l) 0,25
	Total acidity (g/l) 5,81
	pH 3,33
	Total Sulphites (mg/l) 40
Total Production (nº Bottles)	290 of 75 cl.
Format	Wood Cases of 2x75 cl. Vaxed Bottles and wrapped in tissue paper.
Label Explanation	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.
Servicie & food pairing	Tº: 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.
Scores	Vinous_Sep25: 95 ; Guía Peñín_Oct25: 94 ; James Suckling_Jul25: 91 ; Robert Parker WA_Jul24: 92 (2022); Vinous_Mar25: 95 (2022); Guía de los Vinos y Destilados de Galicia 2025: Plata (2022)
Tasting Notes	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.
	Joaquín Hildago (Vinous, 95): The 2023 Brancellao from Ribeiro opens with morello cherry, pink pepper, and dried flowers. Well-crafted in a light-bodied, energetic style, it offers structure without weight. The 2023 is delicate yet flavorful, with a long finish. This is a very distinctive wine.