



GOMARIZ 12 (DOCE) 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	Selection from young vineyards in Gomariz owned. 5000-7200 vines/Ha. Totally free of Toxic products. Sustainable viticulture with maximum respect of natural environment. Ribeiro Appellation. Wine with no appellation. .
Soils	Granitic sands. (sábrego), clay and schist.
Varietal Breakdown	TREIXADURA 85% & Loureira.
Orography	Terraces (socalcos) & smooth slopes.
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	Grape selection in field. Manual harvesting in 18 kg boxes and sorting table. Pressing and separation of free-run must. Static settling and low-temperature fermentation with cold fermentation stop and filtration when the acidity/sweetness balance is considered optimal. German style wine. Bottled at Flower Day in December 2024. Suitable for vegans.
Analysis	%Vol 8,7 (9 in label)
	Reducing sugar (g/l) 77,7
	Total acidity (g/l) 7,49
	pH 3,11
	Total Sulphites (mg/l) 104
Total Production (nº Bottles)	10.000 of 75 cl.
Format	Cases of 12x75 cl. & 6x75 cl.
Label Explanation	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.
Service & food pairing	Tª: 8ºC. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.
Scores	Robert Parker WA_Jul25: 91 ; Vinous_sep25: 90 ; Guía Peñín_oct25: 90 ; James Suckling_jul25: 89 ; Guía Vivir el Vino 2023: 92 (2021); Vivir el vino 2021: 92 (2019); Medalla de Plata en la Guía de Vinos, Destilados y bodegas de Galicia.
Tasting Notes	Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candied orar pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic herbs. Citrus mouth, f sweet acid balance. Post long and sour taste. Mineral character of granitic soil. Wine that will i bottle. It would round its intense acidity, with addictive sweetness.