



GOMARIZ 12 (DOCE) 2025

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	2025: a demanding vintage marked by challenges such as moderate water stress, low and irregular rainfall, and small grape clusters. These factors limited production but favored balanced ripening and excellent health. A small harvest, but perfect grapes. In Gomariz, this harsh climate resulted in pure wines that display tension, harmony, and aromatic precision. Concentrated and luminous wines, true to the historical essence of the valley, with that crisp fruit and energy born from the vineyard's natural concentration.	
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	8,6 (9 in label)
	Reducing sugar (g/l)	77,6
	Total acidity (g/l)	7,13
	pH	3,11
	Total Sulphites (mg/l)	115
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.	
Servicie & food pairing	Tª: 8ºC. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.	
Scores	Robert Parker WA_Jul25: 91 (2024); Vinous_sep25: 90 (2024); Guía Peñín_oct25: 90 (2024); James Suckling_jul25: 89 (2024); 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	w Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candie green pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic her mouth, fresh, tasty, sweet acid balance. Post long and sour taste. Mineral character of gr; Wine that will improve in bottle. It would round its intense acidity, with addictive sweetr	