



PAXARADAS 2023 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.
Soils	Granitic sands. (sábrego), clay and schist.
Varietal Breakdown	TREIXADURA.
Orography	Terraces (socalcos) & smooth slopes.
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	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Maceration in contact with the skins for 2 weeks during which spontaneous fermentation takes place. Racking, MLF and ageing in tanks for one year on its fine lees. Bottled in Flower Day in August 2024. VEGANS FRIENDLY.
Analysis	%Vol 12,3 (12,5 in label)
	Reducing sugar (g/l) 0,5
	Total acidity (g/l) 5,2
	pH 3,65
	Total Sulphites (mg/l) 139
Total Production (nº Bottles)	1420 of 75 cl.
Format	Cases of 12x75 cl.& 6x75 cl.
Label Explanation	"Paxaradas" in Galician means "many birds" and is also used in colloquial language to refer to a silly action, which is not very important. For us, this wine came about almost by chance, but we immediately realized that we had a new wine and a concept of artisanal wine.
Service & food pairing	Tª: 9ºC. Fried or grilled fish. Seafood. Fried chicken, spicy foods. Aged cheeses, Hamburgers
Scores	Guía Peñín_Oct25: 92 ; Robert Parker WA_Jul25: 91-92 ; James Suckling_Jul25: 91 ; Vinous_Sep25: 88
Tasting Notes	Deep intensity, golden yellow in colour, with a pronounced nose of orange peel, grapefruit, quince accompanied by tomato leaf, dill and other medicinal herbs. In the mouth it has a medium-high acidity and repeats the aromas of the nose in the retronasal with a touch of nutmeg, hay and finishes long and very lively.