



THE FLOWER AND THE BEE TREIXADURA 2022

La Flor y la Abeja TX/A Flor e A Abella TX

White Wine

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro Álvarez
Winemakers	Inma Pazos & Ricardo Carreiro. Consultant Winemaker: Jean Francois Hebrard.
Web site	www.cotodegomariz.com ; www.losvinosdemiguel.com
Grape 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.
Soils	Granitic Sands mainly, clay and schist.
Orography	Terraces (Socalcos) and smooth slopes.
Location	Gomariz – Leiro – D.O. Ribeiro – Ourense – Galicia - Spain
Varietal Breakdown	Treixadura (100%).
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and fermented at low temperature in stainless steel vats. Salvage yeast is used finishing with commercial yeast. Wine rounds in the vat until bottling. Bottled in Flower Day in March 2023. L1. VEGANS FRIENDLY.
Vintage	2022: 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. 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. Organoleptically, the wines have an alcoholic degree in the numbers of 2021 (lower than other years) with a very good volume on the palate that will give us long wines with a good journey over time.
% VOL	12,8 (13% Vol in label)
Reducing Sugar (g/l)	0,70
Total Acidity (g/l)	5,96
Volatile Acidity (g/l)	0,36
pH	3,24
Total Sulphites (mg/l)	128 (MINIMUM DOSIS USED)
Format	12 bottles cases. Bottle 750 ml. Magnum 1,5 l
Production	60.000 bottles
Label Explanation	The flower and the bee are the beginning of everything in the vine fertilization. This wine is the entry level of Gomariz but expresses very well the same criteria of quality of their older brothers: identity of the Avia Valley Terroirs.
Service and Food Pairing	9°C. Seafood with some complexity as turbot, cod, salmon. White meats and cheeses with light cure.
Prizes and Scores	Decanter_Aug22: 94 (2021); Guía Peñín 2022: 90-5* (2021); Guía Vivir el Vino 2023: 91 (2021); Robert Parker_WA_Mar22_90 (2020); Guía Peñín 2021: 91-5* (2020); Vinous_Jun21: 91 (2019); Decanter Oct20: 90 (2019); Best Value Wines in 2020 in the World by Wine & Spirits Magazine_Jun21; Robert Parker_WA_May20:(2018);Wine&Spirits_Aug20: 90 (2018);Vinous/Tanzer_Mar19:(2016);RobertParkerWALuisGutierrez_Feb19: 90+ (2017);WineSpectator_Jan19: 92 (2017);JamesSuckling_Aug18: 89 (2017);Elmundovino.com_Jul18: 15,5/20 (2017);Decanter_Mar18: 94 (2016); Robert Parker-Luis Gutierrez_Aug17: 90 (2016); Guía de Vinos y Destilados de Galicia 2021 Medalla de Oro (2019); Guía Repsol 2018: 91 (2016); James Suckling_Dic16: 90 (2015); Vinous/Tanzer_Ene16: 90 (2014); Decanter WWA 2014 Medalla de Bronce (2013); Vinous/Tanzer_Oct14: 91 (2013); Wine Spectator_Nov15: 89 (2013); Jancis Robinson_Julia Harding_Feb15: 16/20 (2013); Wine & Spirits Magazine_Oct14: 92 (2012); Jamie Goode's Wine Blog_Ene13: 92 (2011)
Tasting Notes (Josh Reynolds):	Bright yellow. Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Sappy and penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored by chalky minerality. Shows very good clarity and lift on the finish, with the pear and citrus fruit notes echoing. One doesn't encounter much treixadura as a varietal bottling. Elegant expression due to its granitic soils and favourable climate for the phenolic maturation represents also respect the Philosophy of Nature Protection.