



THE FLOWER AND THE BEE
A FLOR E A ABELLA
LA FLOR Y LA ABEJA
TREIXADURA 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.
Soils	Granitic sands. (sábrego), clay and schist.
Varietal Breakdown	TREIXADURA.
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	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 2024. L1. VEGANS FRIENDLY.
Analysis	<i>%Vol</i> 13,2 (13 in label)
	<i>Reducing sugar (g/l)</i> 1,8
	<i>Total acidity (g/l)</i> 5,25
	<i>pH</i> 3,32
	<i>Total Sulphites (mg/l)</i> 75
Total Production (nº Bottles)	70.000 of 75 cl.
Format	Cases of 12x75 cl.
Label Explanation	Flowers and Bees 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 Gomariz Terroir.
Service & food pairing	Tº: 9ºC. Seafood. Fish with some complexity as turbot, cod, salmon. White meats and cheeses with little healing. Asiatic food.
Scores	Vinous_Mar25: 91 (2023); Beth Willard-TimAtkinsMW_Mar25: 91 (2023); James Suckling_Oct24 91 (2023); Guía La Semana Vitivinícola SEVI 2024: 93 (2023); Guía Peñin 2024: 90-5* (2023); Robert Parker_WA_Jul24: 91+ (2023); Guía de Vinos y Destilados de Galicia 2025_ Oro (2023); Jancis Robinson_Feb24: 16/20 (2022); Guía Vivir el Vino 2023: 91 (2021); Decanter_Aug22: 94 (2021); Best Value Wines in 2020 in the World by Wine & Spirits Magazine_Jun21; WineSpectator_Jan19: 92 (2017); Decanter_Mar18: 94 (2016); Guía Repsol 2018: 91 (2016); Wine & Spirits Magazine_Oct14: 92 (2012); Jamie Goode's Wine Blog_Ene13: 92 (2011)
Tasting Notes	Bright yellow. Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored minerality. Shows very good clarity and lift on the finish, with the pear and citrus fruit notes echoing. Or encounter much treixadura as a varietal bottling. Elegant expression due to its granitic soils and favourable of the phenolic maturation represents also respect the Philosophy of Nature Protection.