



## VX CUVÉE PRIMO 2018

Red Wine

<b>Cellar</b>	COTO DE GOMARIZ
<b>Owner</b>	Ricardo Carreiro
<b>Winemaker</b>	Inma Pazos & Ricardo Carreiro.
<b>Web site</b>	<a href="http://www.losvinosdemiguel.com">www.losvinosdemiguel.com</a> <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>
<b>Grape Origin</b>	Grapes from "A Ferreira" Estate vineyard settled in the hills of Gomariz, orientated SO and very well ventilated. Re-planted with local varieties in 1994. It could be considered a "vino de pago". 5000 pl/Ha. Respectful viticulture.
<b>Soils</b>	Clay over shists.
<b>Orography</b>	Terraces (Socalcos) and smooth slopes
<b>Region. D.O.</b>	Avia River Valley. No DO.
<b>Varietal Breakdown</b>	Sousón, Caiño Longo, Caiño da Terra, Carabuñeira and Mencía
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Alcoholic fermentation in wood under Salvage yeast. Malolactic fermentation in barrels. It's aged for 30 months in French 500 l oak barrels. Bottled in fruit day in June 2022. Wine rounds in bottle at least for 12 months.
<b>Vintage</b>	<b>2018:</b> Year of cold winter, hot spring, arid and hot summer. It left us with the tightest sweetness-freshness balance in recent years. Year of mature, savory and concentrated wine. Healthy and optimal vintage.
<b>% VOL</b>	13,70
<b>Reducing Sugar (g/l)</b>	1,10
<b>Volatile Acidity (g/l)</b>	0,69
<b>Total Acidity (g/l)</b>	5,90
<b>pH</b>	3,44
<b>Total Sulphur (mg/l)</b>	47 (Low Sulfites)
<b>Production (bottles)</b>	1.500
<b>Format</b>	6X75 cl & 3X1,5 l
	<b>VEGAN AND VEGETARIAN FRIENDLY</b>
<b>Label Explanation</b>	VX (experimental wine) was the sign that we wrote at first barrels they aged in Coto de Gomariz. Caco is the nick name of Ricardo's father: Ricardo Carreiro.
<b>Service and Food Pairing</b>	20°C. Decanting soft. Red meats. Big Game. Matured Cheeses.
<b>Prizes and Scores</b>	Guía de los Vinos, Destilados y Bodegas de Galicia 2023 de Paadín_ <b>Gran Oro</b> (2009); Guía Peñín 2023: <b>92</b> ; Vinous_May21: <b>94</b> (2009); Robert Parker WA_Nov23: <b>92</b> (2018)

**Tasting Notes (Josh Reynolds):** Bright purple in color. Intense, mineral-accented aromas of cherry pits, blackberry and floral oils, which evolve into licorice and dark chocolate nuances. Savory, penetrating dark berry flavors are brightened by spice and peppery mineral notes and display a smooth, velvety texture. Soft tannic finish Energetic, blackberries. sweet touch of floral notes behind.