



VX CUVÉE CACO 2020

Red 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	Grapes from "A Ferreira" Estate vineyard settled in the highest Forest of Gomariz Village, Leiro Council and re-planted with local varieties in 1994. It could be considered a "vino de pago". 5000 pl/Ha. No Synthesis or Insecticide products used.
Soils	Clay and schist.
Varietal Breakdown	Sousón 50%, Caiño Longo, Caiño Da Terra, Carabuñeira, Mencía.
Orography	Terraces (socalcos).
Vintage	2020: Winter was abnormally warm and dry. Only the large number of squalls and extratropical cyclones brought rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring, bud break began early. Until the first half of June, the heat and absence of precipitation were the general norm, then the rain and not very high temperatures caused many cryptogamic problems. Downy mildew in flowering, black root, etc. The fairly frequent rains until mid-August caused some botrytis problems in the worst oriented plots. In the best exposed ones, they advanced maturation and allowed them to withstand high acidity levels. A warm and dry September allowed high maturation with very muscular and dense wines. We had to work to not lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full maturation in the whites and fresh.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Alcoholic fermentation in wood and stainless-steel truncated tanks under controlled temperature. Salvage yeast is used. Malolactic fermentation in barrels. It's aged for 20 months in French 500 l oak barrels. Bottled in fruit day in July 2024. Wine rounds in bottle at least for 12 months. VEGAN AND VEGETARIAN FRIENDLY
Analysis	%Vol 13,7 (14 in label)
	Reducing sugar (g/l) 0,1
	Total acidity (g/l) 5,9
	pH 3,43
	Total Sulphites (mg/l) 79
Production (nº Bottles)	2.500 of 75 cl. 59 of 150 cl.
Format	Cases 6X75 cl cases. Magnums 3x150 cl cases
Label Explanation	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.
Service & food pairing	20°C. Decanting soft. Red meats. Big Game. Matured Cheeses.
Scores	Vinous_Sep25: 92 ; Guía Peñín_Oct25: 92 ; James Suckling_Jul25: 90 ; Guía de los Vinos, Destilados y Bodegas de Galicia 2025_ Oro+ ; Robert Parker WA_Jul25: 91? ; Guía Vivir el Vino 2026: 94 ; Vinous_Mar25: 93 (2018); Guía Peñín 2023: 92 (2018); Robert Parker WA_Nov23: 91? (2018); Vinous_Sep11: 91 (2007); James Suckling_oct24: 90 (2018); Guía ABC 2017: 93 ; Wine Spectator_Dic15: 89 (2008); Guía Repsol: 91 (2008); Elmundovino.com_Nov17: 17/20 (2008)
Tasting Notes	Deep ruby. Oak-spiced dark berries and licorice on the fragrant nose and in the mouth. Shows very good depth and focus, with a vanilla quality adding a sweet touch. Clings with spicy tenacity on the finish, framed by supple tannins.