



THE FLOWER AND THE BEE SOUSÓN 2021

La Flor y la Abeja Sousón – A Flor e a Abella Sousón

Red Wine

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro Álvarez
Winemakers	Inma Pazos & Ricardo Carreiro. Consultant Winemaker: Jean Francois Hebrard.
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Grape Origin	Just from the younger vineyards owned placed in Gomariz. 5000-6250 vines/Ha. Totally free of Toxic products. Sustainable viticulture with maximum respect of natural environment.
Soils	Granitic origin mainly.
Orography	Terraces (Socalcos) and smooth slopes
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - España
Varietal Breakdown	Sousón 100%.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in February 2023. VEGAN AND VEGETARIAN FRIENDLY
Vintage	2021: A rare summer, as it was not very hot and it rained almost sporadically throughout the cycle, giving rise to many fungal problems; that in our case we had been careful to protect the vines against diseases, being proactive and constantly monitoring the vines. A very abundant harvest was coming: many clusters had been born and they were (until August 31) very healthy. On August 31 around 8:00 p.m. in 5 minutes of hail, we lost a large part of the harvest. It was necessary to work very hard in the vineyards the following weeks and during the harvest in the winery to make a scrupulous selection of clusters. In this way, to the detriment of quantity, we have managed to produce wines of a similar quality to previous years. The characteristics of the vintage offer wines with a different profile from those immediately before: very Atlantic, fresh wines. With less degree and volume than other years, with good acidity and very aromatic. They have fruit, but they are much more floral, aromatic herbs, in the mouth they have less weight, although the Treixadura profile continues to dominate, whose characteristic volume is smaller this year. But there is a very good acidity, clean, which ends up in length.
% VOL	12,90 (13 in label)
Reducing Sugar (g/l)	0,15
Total Acidity (g/l)	5,81
Volatile Acidity (g/l)	0,77
pH	3,53
Total Sulphites (mg/l)	44 (low sulphites)
Format	750 ml bottles. 12X75 cl cases. 1500 ml. 3x150cl
Production	15.000 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. Elegant expression due to its granitic soils and favourable climate for the phenolic maturation. Represents also respect the Philosophy of Nature Protection.
Service and Food Pairing	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).
Prizes and Scores	Decanter_Jul22: 90 (2020); Guía Peñín 2022: 91-5* (2020); Robert Parker WA_Feb22: 90 (2020); Guía Vivir el Vino 2023: 90 (2020); Vinous_Jun21: 91 (2018); Robert Parker WA_May20: 91 (2018); Wine&SpiritsMagazine_Aug20: 88 (2018); Guía La Semana Vitivinícola 2020: 91 (2018); Mundus Vini 2020: Silver Medal (2017); Guía Peñín 2020: 91-5* (2017); Elmundovino.com_Jul19: 15/20 (2017); Robert Parker WA_Feb19: 90 (2016); James Suckling_Aug18: 92 (2016); Vinous_Mar19: 90 (2015); Decanter-Pedro BallesterosMW_Jul17: 87 (2015); James Suckling_Dic16: 90 (2015); Robert Parker WA_Aug17: 88 (2015); Guía Vinos y Destilados de Galicia_ Medalla Oro (2018); Tom Cannavan's Wine-Pages.com_Jul16: 90 (2014); Wine&Spirits Magazine Aug15_Best Buy: 90 (2013); Vinous/Tanzer_Ene16: 90 (2013); Jancis Robinson_Julia Harding_Jun15: 16/20 (2013); Wine Spectator_Dic15: 87 (2013); JAMIE GOODE'S WINE BLOG_Jun13: 92 (2011); Wine & Spirits Magazine Oct14_Top100_Best Buy: 92 (2012)
Tasting Notes (Josh Raynolds):	Vivid ruby-red. Intense blackcurrant, cherry pit and liquorice aromas are complemented by hints of cola and black pepper. Sharply focused dark berry flavors are lifted by a jolt of smoky minerality and a repeating peppery note. Opens slowly with aeration, picking up a floral quality that carries through a long, fruit-driven finish.