



GOMARIZ 12 2020 Sweet White Wine

Cellar	COTO DE GOMARIZ
Vine grower	Ricardo Carreiro Álvarez
Winemaker	Xosé Lois Sebio Puñal
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain
Grape Origin	Grape Selection in Northern vineyards in Avia Valley. Orientation East. Royat and Guyot prunnig. 5000 to 7.200 pl/Ha. Fukuoka and R. Steinner teories in viticulture are followed. No Synthesis or Insecticide products used.
Soils	Granitic Sands Soils.
Orography	Terraces (Socalcos) and smooth slopes
Varietal Breakdown	Treixadura
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. Fermentation is stopped mechanically when sugar/acidity proportion is right. German Style wine. Wine rounds in the vat for 9 months. It's bottled in Flower Day: October 2021. Round in bottle. 2020: The winter was abnormally hot and dry. Only the large number of storms and extratropical cyclones contributed rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring the budding started early. Until the first half of June, heat and the absence of rainfall were the general norm, then rain and not very high temperatures caused many cryptogamic problems. Flowering mildew, black root, etc. The fairly frequent rains until mid-August caused some botrytis problem in the worst oriented plots. In the best exposed, they advanced the maturation and allowed to withstand the high acidity levels. A warm and dry September allowed high ripening with very muscular and dense wines. It was necessary to work not to lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full ripening in the whites and fresh.
% VOL	9,50
Reducing Sugar (g/l)	115
Total Acidity (g/l)	10,71
Volatile Acidity (g/l)	0,56
pH	3,01
Total Sulphites (mg/l)	178
Format	12 and 6 bottles cases. Bottle 75 cl.
Production	5000 bottles
Label Explanation	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.
Service and Food Pairing	7-8°C. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.
Prizes and Scores	Vivir el Vino 2021: 92; Guía SEVI 2021: 95; Guía Peñín 2021: 89; Guía de Vinos, Destilados y Bodegas de Galicia 2021: Silver; Robert Parker WA_May20: 90 (2019); Robert Parker_WA_Feb2019: 88 (2017); Guía Peñín 2018: 89 (2015); James Suckling_Ago18: 89 (2016); Vivir El Vino 2019: 92 (2016)

Tasting Notes: Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candied orange, green pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic herbs. Citrus mouth, fresh, tasty sweet acid balance. Post long and sour taste. Mineral character of granitic soil. Wine that will improve in bottle. It would round its intense acidity, with addictive sweetness.