



COTO DE GOMARIZ Colleita
Seleccionada Finca O Figueiral 2020
 White Wine Fermented in Barrel



Cellar	COTO DE GOMARIZ										
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense) www.cotodegomariz.com										
Vignerón	Ricardo Carreiro Álvarez.										
Winemaker	Inma Pazos & Ricardo Carreiro.										
Grapes Origin	Single Estate Vineyard "O Figueiral" in Pago de As Viñas (Gomariz). Terroir of enormous historical value (13th century), replanted in 1978 with native varieties. 5,000 plants/Ha. Toxic-free and environmentally friendly viticulture. Ribeiro Apellation.										
Soils	Clay in Surface and schists in subsoil.										
Varietal Breakdown	TREIXADURA 70%, GODELLO, ALBARIÑO, LOUREIRA, LADO & minor local grapes.										
Orography	Smooth slope orientated SouthWest.										
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 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. De-stemming, crushing and smooth pressing is made. Fermented in 500 l French Oak barrels. It's aged over lees for 10 months. Periodically <i>battonnage</i> is made. Bottled in Flower Day in January 2022. It rounds in bottle for at least 6 months. Vegan Friendly.										
Analysis	<table border="1"> <tr> <td><i>%Vol</i></td> <td>13,9 (13,5 in label)</td> </tr> <tr> <td><i>Azúcares reductores (g/l)</i></td> <td>2,4</td> </tr> <tr> <td><i>Acidez Total (g/l)</i></td> <td>6,57</td> </tr> <tr> <td><i>pH</i></td> <td>3,18</td> </tr> <tr> <td><i>Sulfuroso Total (mg/l)</i></td> <td>140</td> </tr> </table>	<i>%Vol</i>	13,9 (13,5 in label)	<i>Azúcares reductores (g/l)</i>	2,4	<i>Acidez Total (g/l)</i>	6,57	<i>pH</i>	3,18	<i>Sulfuroso Total (mg/l)</i>	140
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Total Production (nº Bottles)	2750 of 75 cl & 20 Magnums.										
Format	Cases of 6x75 cl & 3x150 cl										
Label Explanation	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from 10 th century.										
Servicie & food pairing	Tº: 11ºC. Decanting soft. Lobster Meunier. Grilled Seafood. Game Bird Meat with/without fillers nuts. Foie. Large baked fish. Soft preparations of Fresh pasta. Carpaccio. Creamy cheeses.										
Scores	Guía Peñín 2023: 93 (2020); Guía Vivir el Vino 2024: 96 (2020); Guía de los Vinos y Destilados de Galicia 2024 Gran Oro (2019); Robert Parker WA_Nov23: 93+ (2019); Vivir el Vino 2022_11 Magníficos 98 (2018); Decanter Oct20: 96 (2017); Robert Parker WA_Feb22: 94 (2018); Elmundovino.com_Jul19: 17,5/20 (2017); Robert Parker_WA_Feb19: 94+ (2016); Vinous_Mar19: 93 (2016); Wine Spectator_Dec18: 91 (2015); James Suckling_Dic16: 93 (2012); Guía Peñín 2016: 94 (2012); Guía ABC 2016: 94 (2012); Wine Spectator_Dic15: 92 (2012); Wine & Spirits Magazine_Aug15: 91 (2012); Guía Palacio de Hierro (México) 2016: 93 (2010); Challenge Int. Du Vin 2012_Gold Medal (2009); elmundovino.com_Ene11 Mejor Blanco de España (2008)										
Tasting Notes	Light yellow. Complex array of fruit aromas: melon, peach, tangerine, fig and quince, with a suave floral overtone. Stony and precise, boasting very good depth to its fresh honeydew, citrus zest and pear skin flavors. This lush yet lively white blend finishes with excellent clarity and mineral-driven persistence.										