



THE FLOWER AND THE BEE
A FLOR E A ABELLA
LA FLOR Y LA ABEJA
TREIXADURA 2023
 White 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	Selection from young vineyards in Gomariz owned. 5000-7200 vines/Ha. Totally free of Toxic products. Sustainable viticulture with maximum respect of natural environment. Ribeiro Appellation.										
Soils	Granitic sands. (sábrego), clay and schist.										
Varietal Breakdown	TREIXADURA.										
Orography	Terraces (socalcos) & smooth slopes.										
Vintage	2023: Galicia continues to be the rain oasis on the Iberian Peninsula. Well, while in most places in Spain the spring and summer have been extremely dry, here we have recorded some important rainfall data: March was wet, April was dry and in May the rainfall was associated with stormy phenomena. The average temperature these months was 14.2 centigrade degrees, two above what was expected. The summer was warm, continuing the trend of rising temperatures of the last 60 years, but much less than in 2022. Having a sufficient water reserve in the subsoil in the months of July and August has helped the vines complete the vegetative cycle about two weeks earlier than usual. It has been a campaign of being very close to the vineyard, controlling each plot individually. It is a vintage that rewards those who have carried out the work of de-granting, removing leaves to improve ventilation in time, according to needs. Many clusters were born, but the mildew affected, we had hail in May, which reduced the expected quantity. However, production was finally somewhat higher than 2022. The manual harvest had to be done in a much more efficient way, with the house staff, who knows the identity of the plots, carrying out a pre-selection of clusters on the vine and ending up choosing only the optimal ones on the sorting table. The whites are balanced, fresh and soft. The word that best defines them is elegance.										
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 finishing with commercial yeast. Wine rounds in the vat until bottling. Bottled in Flower Day in February 2023. L1. VEGANS FRIENDLY.										
Analysis	<table border="1"> <tr> <td><i>%Vol</i></td> <td>12,9 (13 in label)</td> </tr> <tr> <td><i>Reducing sugar (g/l)</i></td> <td>2,8</td> </tr> <tr> <td><i>Total acidity (g/l)</i></td> <td>5,5</td> </tr> <tr> <td><i>pH</i></td> <td>3,33</td> </tr> <tr> <td><i>Total Sulphites (mg/l)</i></td> <td>91</td> </tr> </table>	<i>%Vol</i>	12,9 (13 in label)	<i>Reducing sugar (g/l)</i>	2,8	<i>Total acidity (g/l)</i>	5,5	<i>pH</i>	3,33	<i>Total Sulphites (mg/l)</i>	91
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Total Production (nº Bottles)	70.000 of 75 cl.										
Format	Cases of 12x75 cl.										
Label Explanation	Flowers and Bees 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 Gomariz Terroir.										
Service & food pairing	Tº: 9ºC. Seafood. Fish with some complexity as turbot, cod, salmon. White meats and cheeses with little healing. Asiatic food.										
Scores	Guía Peñin 2023: 91-5* (2022); Robert Parker_WA_Nov23: 91 (2022); Guía de Vinos y Destilados de Galicia 2024 Medalla de Oro (2022); Guía Vivir el Vino 2023: 91 (2021); Vinous_Jun21: 91 (2019); Decanter_Aug22: 94 (2021); Best Value Wines in 2020 in the World by Wine & Spirits Magazine_Jun21; WineSpectator_Jan19: 92 (2017); Decanter_Mar18: 94 (2016); Guía Repsol 2018: 91 (2016); James Suckling_Dic16: 90 (2015); Decanter WWA 2014 Medalla de Bronce (2013); Wine Spectator_Nov15: 89 (2013); Jancis Robinson_Julia Harding_Feb15: 16/20 (2013); Wine & Spirits Magazine_Oct14: 92 (2012); Jamie Goode's Wine Blog_Ene13: 92 (2011).										
Tasting Notes	Bright yellow. Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored minerality. Shows very good clarity and lift on the finish, with the pear and citrus fruit notes echoing. Or encounter much treixadura as a varietal bottling. Elegant expression due to its granitic soils and favourable phenolic maturation represents also respect the Philosophy of Nature Protection.										