



## ABADÍA DE GOMARIZ 2021 Red Wine



<b>Cellar</b>	COTO DE GOMARIZ										
<b>Location</b>	Barro de Gomariz s/n, 32429 Leiro (Ourense). Galicia. Spain <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>										
<b>Winegrower</b>	Ricardo Carreiro Álvarez.										
<b>Winemaker</b>	Inma Pazos. <b>Consultant Winemaker:</b> Jean Francois Hebrard.										
<b>Grapes Origin</b>	Older Vineyards owned placed in Gomariz in Pago de As Viñas: Vilerma, Viña Do Ramón, Inferniño, O Pazo, O Taboleiro, O Campo, A Taina, Ferreira y Canceliña. 5000-7200 vines/Ha. No Synthesis or Insecticide products used. Organic, Biodynamic Theories followed in viticulture.										
<b>Soils</b>	Granitic sands. (sábrego), clay and schist.										
<b>Varietal Breakdown</b>	Sousón 50%, Brancellao, Ferrol and Mencia.										
<b>Orography</b>	Terraces (socalcos) & smooth slopes.										
<b>Vintage</b>	<p><b>2021:</b> 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.</p> <p>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. 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 end up in length.</p>										
<b>Winemaking</b>	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Spontaneous alcoholic fermentation in stainless steel under controlled temperature. Periodical Pump over and punch down is made. Coupage of different plots and Malolactic in tanks. Aged in used 500 l French oak barrels for 12 months. Bottled Oct 2023 in Fruit Day. Wine rounds in bottle at least for six months.										
<b>Analysis</b>	<table border="1"> <tr> <td><i>%Vol</i></td> <td>13,9 (13,5 in label)</td> </tr> <tr> <td><i>Reducing sugar (g/l)</i></td> <td>0,2</td> </tr> <tr> <td><i>Total acidity (g/l)</i></td> <td>5,6</td> </tr> <tr> <td><i>pH</i></td> <td>3,7</td> </tr> <tr> <td><i>Total Sulphites (mg/l)</i></td> <td>72</td> </tr> </table>	<i>%Vol</i>	13,9 (13,5 in label)	<i>Reducing sugar (g/l)</i>	0,2	<i>Total acidity (g/l)</i>	5,6	<i>pH</i>	3,7	<i>Total Sulphites (mg/l)</i>	72
<i>%Vol</i>	13,9 (13,5 in label)										
<i>Reducing sugar (g/l)</i>	0,2										
<i>Total acidity (g/l)</i>	5,6										
<i>pH</i>	3,7										
<i>Total Sulphites (mg/l)</i>	72										
<b>Production (nº Bottles)</b>	20.000 of 75 cl. 150 of 150 cl.										
<b>Format</b>	Cases of 12x75 cl & 6,75 cl cases. Magnums 3x150 cl cases										
<b>Label Explanation</b>	Coat of Arms of the Abbey of Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. X.										
<b>Service &amp; food pairing</b>	18°C. Very versatile wine for its fruit and freshness it could match very well with almost all kinds of meats and vegetables.										
<b>Scores</b>	Robert Parker WA_Jul24: <b>90</b> (2021); Guía Peñín 2024 <b>92-5*</b> (2020); Vinous_Jun21: <b>90</b> (2014); Guía Vivir El Vino 2023: <b>93</b> (2017); Wine&SpiritsMag_Aug20: 91 (2014); Guía La Semana Vitivinícola SEVI 2024: <b>95</b> (2020); Vinous_March19: <b>91</b> (2013); James Suckling_Aug18: <b>93</b> (2013); John Gilman View from the Cellar_Dic18: <b>92+</b> (2013); James Suckling_Dic16: <b>91</b> (2012); Jancis Robinson_Aug16: <b>15,5/20</b> (2012); Wine Spectator_Dic15: 89 (2011); Guía Repsol 2018: 90 (2012); Guía Palacio de los Mejores Vinos Iberoamericanos 2014: 93 (2010); W&SMag_Aug12: 88 (2009); Guía de Vinos y Destilados de Galicia 2024 <b>Oro+</b> (2020); Decanter WWA 2013 <b>Silver</b> (2010); Concours Mondial Bruselas 2013 <b>Plata</b> (2010)										
<b>Tasting Notes</b>	Beautifully complex aromatically, offering up a black fruity bouquet of dark berries, cassis, a touch of tree licorice, a beautifully complex base of slate minerality, gentle smokiness and a dollop of refined botanic upper register. On the palate the wine is pure, full-bodied and supremely elegant, with a lovely core of soft fruit, excellent soil signature, moderate tannins and lovely focus and grip on the long and beautifully balanced finish. This is still a young wine and deserves a bit more time in the cellar to resolve its tannins, but it is going to be when it is fully ready to drink!										