



# COTO DE GOMARIZ 2023

## White Wine



<b>Cellar</b>	COTO DE GOMARIZ										
<b>Location</b>	Barro de Gomariz s/n, 32429 Leiro (Ourense) <a href="http://www.cotodegomariz.com">www.cotodegomariz.com</a>										
<b>Vigneron</b>	Ricardo Carreiro Álvarez.										
<b>Winemaker</b>	Inma Pazos <b>Consultant Winemaker:</b> Jean Francois Hebrard.										
<b>Grapes Origin</b>	Oldest Vineyards owned placed in Gomariz in Pago de As Viñas: O Figueiral, A Fonte, Préstimo, Viña Grande, Lavandeira, A Cerrada, Lama de Barco. 5000-7200 vines/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.										
<b>Soils</b>	Clay in Surface and schists in subsoil.										
<b>Varietal Breakdown</b>	TREIXADURA 70%, GODELLO, ALBARIÑO, LOUREIRA.										
<b>Orography</b>	Terraces (Socalcos) and smooth slopes										
<b>Vintage</b>	<b>2023:</b> 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.										
<b>Winemaking</b>	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. 50% of the wine is fermented in barrel (500 l French oak) for 8 months. Coupage from the different plots fermented separately is made and rounds in the vat until bottling. It's bottled in Flower Day in April 2024.										
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<b>Total Production (nº Bottles)</b>	50.000 75 cl. And 100 magnums 150 cl.										
<b>Format</b>	Cases of 12x75 cl; 6x75 cl & 3x150 cl										
<b>Label Explanation</b>	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from 10 <sup>th</sup> century.										
<b>Servicie &amp; food pairing</b>	9°C. Scallops and other seafood with some complexity. Fish such as turbot, cod, smoked salmon. Baked preparations. White Meat. Cheeses with little healing.										
<b>Scores</b>	Robert Parker_Jul24: <b>93</b> (2023); Guía La Semana Vitivinícola SEVI 2024: <b>94</b> (2023); Guía Peñín 2024: <b>91</b> (2023); James Suckling_Oct24: <b>92</b> (2022); Guía Vinos y Destilados de Galicia 2024_ <b>Oro</b> (2022); Guía Vivir el Vino 2024: <b>93</b> (2022); Vinous_Jun21: <b>90</b> (2018); Wine&Spirits_Aug20: <b>93</b> (2018); Decanter_Mar18: <b>90</b> (2016); Guía Repsol 2018: <b>92</b> (2015); Jancis Robinson-FC_Feb15: <b>17/20</b> (2014); Decanter Top18 wines_Mar16 Pedro BallesterosMW: <b>92</b> (2014); Revista Sobremesa_Jun16: <b>92</b> (2014); Wine Spectator_Dec15: <b>90</b> (2013); IWC 2013_Bronze Medal (2011); Challenge Internacional Du Vin 2011_Silver Medal (2009); Mejor Blanco de España AEPEV 2012 (2010); Mejor Vino de Galicia Acio de Ouro 2011 (2010); Bacchus de Oro 2013 (2011)										
<b>Tasting Notes</b>	Bright, green-tinged yellow. Lively, mineral-accented citrus and orchard fruit scents are complemented by suave floral and gingery spice qualities. Silky and focused on the palate, offering zesty orange and lemon pith flavors and a touch of bitter quince. Finishes dry and focused, with strong lift and stony persistence										