



GOMARIZ X Albariño 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	From O Taboleiro & As Penelas Estate vineyards settled in Gomariz Village, Leiro Council. 5000 pl/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.										
Soils	Schist (Xistos in Galician) and granitic sands										
Varietal Breakdown	Albariño 95%, Treixadura 5%.										
Orography	Terraces (socialcos).										
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 used. Wine rounds in inox vat and barrel 10% until bottling. Bottled in Flower Day December 2024.										
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Total Production (nº Bottles)	2.000 of 75 cl.										
Format	Cases of 12x75 cl. & 6x75 cl.										
Label Explanation	X stands for "xistos" rocks forming the floor of the farm. (Schists). Also, X stands from "viñedos eXcepcionais" that means: Exceptional vineyards. Iconic vineyards for Gomariz: O Taboleiro and As Penelas.										
Service & food pairing	9°C. Lobster, Crayfish. Grilled Sea food. Creamy cheeses not very mature and Fresh Pasta. Warm Salads										
Scores	Guía Peñín 2023: 92-5* (2022); Jancis Robinson_Feb24: 16,5/20 (2022); Guía de Vinos, Destilados y Bodegas de Galicia 2024: Oro+ (2022); Robert Parker_WA_Nov23: 92+ (2022); 93 (2019); Guía de La Semana Vitivinícola SEVI 2024: 95 (2022); Wine&Spirits Aug20: 92 (2018); Vinous_Jun21: 91 (2017); XXXIII Concurso Nacional de Vinos Jóvenes UEC_Premios Baco cosecha 2018: Baco de Plata ; Robert Parker WA_Feb19: 94 (2017); Elmundovino.com_Jul18: 15/20 (2017); Guía Repsol 2018: 93 (2016); Guía ABC 2017: 93 (2015); James Suckling_Dic16: 93 (2015); Regional Trophy Decanter WWA 2010 Best White North Spain (2008)										
Tasting Notes	Light, bright yellow. Lively, mineral-accented pear, melon and nectarine scents, with a touch of lemon lift. Spicy and precise on entry, then fleshier in the mid-palate, offering vibrant citrus and orchard fruit fl by juicy acidity. Closes on a nervy mineral note, with excellent focus and a refreshingly bitter edge.										