



# GOMARIZ X Godello 2023

White 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>	Single Vineyard O Taboleiro in Barro de Gomariz, Gomariz Village, Leiro Council. 5000 pl/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.										
<b>Soils</b>	Granitic sands and clay that is called sábreo: Xabre in Galician.										
<b>Varietal Breakdown</b>	Godello 100%										
<b>Orography</b>	Terraces (socialcos).										
<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. Wine rounds in the vat until bottling. Bottled in Flower Day in August 2024.										
<b>Analysis</b>	<table border="1"> <tr> <td><i>%Vol</i></td> <td>12,4 (13 in label)</td> </tr> <tr> <td><i>Reducing sugar (g/l)</i></td> <td>4,1</td> </tr> <tr> <td><i>Total acidity (g/l)</i></td> <td>6,1</td> </tr> <tr> <td><i>pH</i></td> <td>3,25</td> </tr> <tr> <td><i>Total Sulphites (mg/l)</i></td> <td>114</td> </tr> </table>	<i>%Vol</i>	12,4 (13 in label)	<i>Reducing sugar (g/l)</i>	4,1	<i>Total acidity (g/l)</i>	6,1	<i>pH</i>	3,25	<i>Total Sulphites (mg/l)</i>	114
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<b>Total Production (nº Bottles)</b>	2.700 of 75 cl.										
<b>Format</b>	Cases of 12x75 cl. & 6x75 cl.										
<b>Label Explanation</b>	X stands from "viñedos eXcepcionais" that means: Exceptional vineyards. Also, from Xabre soils type. We consider this godello something outstanding in the region from an iconic vineyard in Gomariz.										
<b>Service &amp; food pairing</b>	9°C. Oysters, Lobster, Crayfish. Grilled Sea food. Creamy cheeses not very mature and Fresh Pasta. Warm Salads										
<b>Scores</b>	Robert Parker_WA_Nov23: <b>93</b> (2022); Guía de La Semana Vitivinícola SEVI 2024: <b>94</b> (2022); Guía Peñín 2023: <b>91</b> (2022); Jancis Robinson_Feb24: <b>16,5/20</b> (2022); Guía de Vinos, Destilados y Bodegas de Galicia 2024: <b>Oro</b> (2022)										
<b>Tasting Notes</b>	Lemon green color with a pronounced intensity on the nose: aromas of green and citrus fruit peel, kiwi with a marked profile of thiol aromas: grapefruit, gunpowder, flint that are repeat retro nasal after passing through the mouth with a long and fresh citric finish, almost yuzu.										