



THE FLOWER AND THE BEE
A FLOR E A ABELLA
LA FLOR Y LA ABEJA
SOUSÓN 2023
 Red 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	SOUSON										
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. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in August 2024. VEGAN AND VEGETARIAN FRIENDLY										
Analysis	<table border="1"> <tr> <td><i>%Vol</i></td> <td>12,2 (12,5 in label)</td> </tr> <tr> <td><i>Reducing sugar (g/l)</i></td> <td>0,05</td> </tr> <tr> <td><i>Total acidity (g/l)</i></td> <td>5,96</td> </tr> <tr> <td><i>pH</i></td> <td>3,7</td> </tr> <tr> <td><i>Total Sulphites (mg/l)</i></td> <td>48</td> </tr> </table>	<i>%Vol</i>	12,2 (12,5 in label)	<i>Reducing sugar (g/l)</i>	0,05	<i>Total acidity (g/l)</i>	5,96	<i>pH</i>	3,7	<i>Total Sulphites (mg/l)</i>	48
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Total Production (nº Bottles)	15.000 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	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).										
Scores	Robert Parker WA_Nov23: 90+ (2022); Guía La Semana Vitivinícola SEVI 2024: 94 (2022); Guía Vinos y Destilados de Galicia ORO (2022); Guía Vivir el Vino 2023: 90 (2020); Decanter_Jul22: 90 (2020); Guía Peñín 2023: 91-5* (2021); Vinous_Jun21: 91 (2018); Robert Parker WA_May20: 91 (2018); Mundus Vini 2020: Silver (2017); Elmundovino.com_Jul19: 15/20 (2017); James Suckling_Aug18: 92 (2016); Vinous_Mar19: 90 (2015); Decanter-Pedro BallesterosMW_Jul17: 87 (2015); James Suckling_Dic16: 90 (2015); Tom Cannavan's Wine-Pages.com_Jul16: 90 (2014); Wine&Spirits Magazine Aug15_Best Buy: 90 (2013); Jancis Robinson_Julia Harding_Jun15: 16/20 (2013); Wine Spectator_Dic15: 87 (2013); JAMIE GOODE'S WINE BLOG_Jun13: 92 (2011); Wine & Spirits Magazine Oct14_Top100_Best Buy: 92 (2012)										
Tasting Notes	Vivid ruby-red. Intense blackcurrant, cherry pit and liquorice aromas are complemented by hints of cola pepper. Sharply focused dark berry flavors are lifted by a jolt of smoky minerality and a repeating peppery note slowly with aeration, picking up a floral quality that carries through a long, fruit-driven finish.										