



COTO DE GOMARIZ Colleita
Seleccionada Finca O Figueiral 2022
 White Wine Fermented in Barrel



Cellar	COTO DE GOMARIZ										
Location	Barro de Gomariz s/n, 32429 Leiro (Ourense) www.cotodegomariz.com										
Vigneron	Ricardo Carreiro Álvarez.										
Winemaker	Inma Pazos. Consultant Winemaker: Jean Francois Hebrard.										
Grapes Origin	Single Estate Vineyard "O Figueiral" in Pago de As Viñas (Gomariz). Terroir of enormous historical value (13th century), replanted in 1978 with native varieties. 5,000 plants/Ha. Toxic-free and environmentally friendly viticulture. Ribeiro Apellation.										
Soils	Clay in Surface and schists in subsoil.										
Varietal Breakdown	TREIXADURA 70%, GODELLO, ALBARIÑO, LOUREIRA, LADO & minor local grapes.										
Orography	Smooth slope orientated SouthWest.										
Vintage	<p>2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully.</p> <p>The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines.</p> <p>Organoleptically, the wines have an alcoholic degree in the numbers of 2021 (lower than other years) with a very good volume on the palate that will give us long wines with a good journey over time.</p>										
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table. De-stemming, crushing and smooth pressing is made. Fermented in 500 l French Oak barrels. It's aged over lees for 10 months. Periodically <i>battonage</i> is made. Bottled in Flower Day in August 2023. Vegans Friendly.										
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Total Production (nº Bottles)	1450 of 75 cl & 20 Magnums.										
Format	Cases of 6x75 cl & 3x150 cl										
Label Explanation	Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from 10 th century.										
Servicie & food pairing	<p>Tª: 11°C. Decanting soft.</p> <p>Lobster Meunier. Grilled Seafood. Game Bird Meat with/without fillers nuts. Foie. Large baked fish. Soft preparations of Fresh pasta. Carpaccio. Creamy cheeses.</p>										
Scores	<p>Guía Peñín 2024: 93 (2020); Guía Vivir el Vino 2024: 96 (2020); Guía de los Vinos y Destilados de Galicia 2025 Gran Oro (2020); Robert Parker WA_jul24: 94 (2020); James Suckling_Oct24: 93 (2020); Vivir el Vino 2022_11 Magníficos 98 (2018); Decanter Oct20: 96 (2017); Elmundovino.com_Jul19: 17,5/20 (2017); Robert Parker_WA_Feb19: 94+ (2016); Vinous_Mar19: 93 (2016); Wine Spectator_Dec18: 91 (2015); Guía Peñín 2016: 94 (2012); Guia ABC 2016: 94 (2012); Wine Spectator_Dic15: 92 (2012); Wine & Spirits Magazine_Aug15: 91 (2012); Guía Palacio de Hierro (México) 2016: 93 (2010); Challenge Int. Du Vin 2012 Gold Medal (2009); elmundovino.com_Ene11 Mejor Blanco de España (2008)</p>										
Tasting Notes	Light yellow. Complex array of fruit aromas: melon, peach, tangerine, fig and quince, with a suave floral overtone. Stony and precise, boasting very good depth to its fresh honeydew, citrus zest and pear skin flavors. This lush yet lively white blend finishes with excellent clarity and mineral-driven persistence.										