



COTO DE GOMARIZ 2013

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| Cellar | COTO DE GOMARIZ |
| Owner | Ricardo Carreiro |
| Winemaker | Xosé Lois Sebio |
| Address | Barro de Gomariz 32429 Leiro Ourense Spain |
| Web site | www.losvinosdemiguel.com |
| Sales Contacts | Miguel Montoto: mmontoto@cotodegomariz.com T/F : (+34) 988 101 733 / M : (+34) 610 60 26 72 Inma Pazos : export@atlanticterroirs.com T/F(+34) 988 488 741 / M : (+34) 695 220 256 |
| Grape Origin | Just from the vineyards owned placed in Gomariz, Leiro Council. 5000-7200 vines/Ha. No Synthesis or Insecticide products used. Rudolph Steiner and Fukuoka Theories followed in viticulture. |
| Soils | Granitic origin, schist and clay. |
| Orography | Terraces (Socalcos) and smooth slopes |
| Region. D.O. | Avia River Valley – D.O. Ribeiro |
| Varietal Breakdown | Treixadura (70%), Godello, Loureira and Albariño |
| 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 is used, finishing with commercial yeast. Wine rounds in the vat until bottling. It's bottled in Flower Day: Julio, 11 th 2014 |
| % VOL | 13,45 |
| Reducing Sugar (g/l) | 2,10 |
| Total Acidity (g/l) | 6,10 |
| pH | 3,29 |
| Format | 12 bottles cases. Bottle 75 cl. |
| Production | 50.000 bottles |
| Label Explanation | Coat of Arms of the Abbey Gomariz. Oldest Civil Building for Winemaking in the Iberian Peninsula, from s. IX. |
| Service and Food Pairing | 9°C. Scallops and other seafood with some complexity. Fish such as turbot, cod, smoked salmon. Baked preparations. White Meat. Cheeses with little healing. |
| Prizes and Scores | Peñín-92-5*; Tanzer-90; W&SMag-91; Parker-92(12); Proensa-91(12); WFS London Awards(12); Challenge I.du Vin-Silver(09); Bacchus de Oro(11); IWC-Bronze(11) |

Tasting Notes (Josh Raynolds): 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