

COTO DE GOMARIZ - COTO DE GOMARIZ

Galicia



APPELLATION: Ribeiro

BLEND: Treixadura (70%), Albariño, Godello, Loureira

WINEMAKER: Xosé Luis Sebio and Inma Pazos

VINEYARD: _____

Grapes are sourced from 27 hectares of vines planted on terraces (socalcos) and smooth slopes near the village of Gomariz. Soils are granite, schist and clay and vineyard altitude is 150 to 300 metres above sea level. A unique microclimate created by the Avia river causes summers to be hotter than usual in Galicia, and winters to be mild and humid.

VITICULTURE: _____

Viticulture is non-certified organic. Many Biodynamic practices are used.

WINEMAKING: _____

Grapes are hand harvested into 18 kg plastic-crates and transferred to a sorting table. They are de-stemmed, crushed and lightly pressed. Free-run juice is cold settled and fermented at low temperatures in stainless steel vats. Bottled from tank on-demand, always on a Flower Day, according to the Biodynamic calendar.

WEBSITE: <http://www.cotodegomariz.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Wonderfully fresh, aromatic and zesty on the nose. On the palate, fantastic acidity as befits a Galician white. The Godello shows through adding complexity and there are hints of stone fruits as well as the zesty lime on the nose. The wine ends with a superb mineral finish.