

THE FLOWER AND THE BEE - COTO DE GOMARIZ

Galicia



APPELLATION: Ribeiro

BLEND: Sousón (100%)

WINEMAKER: Xosé Luis Sebio

VINEYARD: _____

Grapes are sourced from the estates's younger vines, planted on terraces (socialcos) and smooth slopes near the village of Gomariz. Soils are mostly sandy and granitic 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. After crushing they undergo a period of maceration on the skins, after which must is fermented in temperature-controlled stainless steel vats with wild yeast. There is occasional pumping over and punching down. Once fermentation is complete wine ages in barrel for 4 months before being bottled on a Fruit Day, according to the Biodynamic calendar.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Fresh, vivid and bright with assertive cherry and raspberry fruit. Lovely purity and a spicy bite, with high acidity on the finish. A beautiful, utterly drinkable wine.