



THE FLOWER AND THE BEE TREIXADURA 2020

La Flor y la Abeja TX/A Flor e A Abella TX

White Wine

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro Álvarez
Winemaker	Xosé Lois Sebio Puñal
Web site	www.cotodegomariz.com ; www.losvinosdemiguel.com
Grape Origin	Selection from young vineyards in Gomariz owned. 5000-7200 vines/Ha. Totally free of Toxic products. Fukuoka and R. Steinner Theories applied on viticulture works.
Soils	Granitic Sands mainly.
Orography	Terraces (Socalcos) and smooth slopes
Location	Gomariz – Leiro – D.O. Ribeiro – Ourense – Galicia - Spain
Varietal Breakdown	Treixadura (100%).
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. Bottled in Flower Day in April 2021. L1
Vintage	2020: The winter was abnormally hot and dry. Only the large number of storms and extratropical cyclones contributed rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring the budding started early. Until the first half of June, heat and the absence of rainfall were the general norm, then rain and not very high temperatures caused many cryptogamic problems. Flowering mildew, black root, etc. The fairly frequent rains until mid-August caused some botrytis problem in the worst oriented plots. In the best exposed, they advanced the maturation and allowed to withstand the high acidity levels. A warm and dry September allowed high ripening with very muscular and dense wines. It was necessary to work not to lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full ripening in the whites and fresh.
% VOL	13,20 (13,5% Vol in label)
Reducing Sugar (g/l)	1,00
Total Acidity (g/l)	5,81
Volatile Acidity (g/l)	0,33
pH	3,26
Total Sulphites (mg/l)	155
Format	12 bottles cases. Bottle 750 ml. Magnum 1,5 l
Production	60.000 bottles
Label Explanation	The flower and the bee 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 the Avia Valley Terroirs. Elegant expression due to its granitic soils and favourable climate for the phenolic maturation represents also respect the Philosophy of Nature Protection.
Service and Food Pairing	9°C. Seafood with some complexity as turbot, cod, salmon. White meats and cheeses with light cure.
Prizes and Scores	Guía Peñín 2021: 91-5* (2020); Vinous_Jun21: 91 (2019); Decanter Oct20: 90 (2019); Best Value Wines in 2020 in the World by Wine & Spirits Magazine_Jun21; Robert Parker_WA_May20: 90 (2018); Wine&Spirits_Aug20: 90 (2018); Vinous/Tanzer_Mar19: 91 (2016); Robert ParkerWA-Luis Gutierrez_Feb19: 90+ (2017); Wine Spectator_Jan19: 92 (2017); James Suckling_Aug18: 89 (2017);Elmundovino.com_Jul18: 15,5/20 (2017);Decanter_Mar18: 94 (2016); Guía Vivir el Vino 2018: 90 (2016); Robert Parker-Luis Gutierrez_Aug17: 90 (2016); Guía de Vinos y Destilados de Galicia 2021_ Medalla de Oro (2019); Guía Repsol 2018: 91 (2016); James Suckling_Dic16: 90 (2015); Vinous/Tanzer_Ene16: 90 (2014); Decanter WWA 2014_ Medalla de Bronce (2013); Vinous/Tanzer_Oct14: 91 (2013); Wine Spectator_Nov15: 89 (2013); Jancis Robinson_Julia Harding_Feb15: 16/20 (2013); Wine & Spirits Magazine_Oct14: 92 (2012); Jamie Goode's Wine Blog_Ene13: 92 (2011)
Tasting Notes (Josh Reynolds)	Bright yellow. Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Sappy and penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored by chalky minerality. Shows very good clarity and lift on the finish, with the pear and citrus fruit notes echoing. One doesn't encounter much treixadura as a varietal bottling.