

COTO DE GOMARIZ • ABADÍA DE GOMARIZ

TYPE
RED, RIBEIRO
LOCATION
OURENSE, RIBEIRO, GALICIA, SPAIN



VINEYARD

Grape Varieties: Souson, Brancellao, Ferrol, Mencía
Vines Age: The youngest are 20 years old, the oldest between 70 and 80 years
Elevation: 500 - 1150 ft.
Soil: Granitic origin, schist and clay
Climate: Atlantic
Harvest: Hand-harvested into 18kg plastic crates

WINEMAKING

Winemaker: Inma Pazos & Ricardo Carreiro
Fermentation: Skin-contact at low temperature, alcoholic fermentation in temperature-controlled stainless steel. Periodic pump over and punch downs. Blending of different plots, followed by malolactic fermentation in of different plots, followed by malolactic fermentation in tanks.
Maturation: Aged in 500 liter French oak barrels for 12 months. Bottled on a Fruit day according to the biodynamic lunar calendar.

WINE

Alcohol: 13.6%
Production: 1670 cases

PITCH

- Biodynamic winemaking following the principles of Thun, Fukuoka and Steiner.
- Gomariz is known as Ribeiro's "Golden Mile"
- Abadía is Spanish for abbey, where monks historically live and work.
- Indigenous varieties from Galicia
- Oldest civil building used for winemaking in the Iberian Peninsula -- dates back to the 10th century.

TASTING NOTES

Beautifully complex aromatically; dark berries, cassis, a touch of tree bark, black licorice, slate minerality, gentle smokiness and refined botanicals. On the palate pure, full-bodied and supremely elegant; black fruit, excellent soil signature, moderate tannins and lovely focus and grip on the long, balanced finish.

