

# COTO DE GOMARIZ • FINCA O FIGUEIRAL

TYPE  
**WHITE, RIBEIRO**  
LOCATION  
OURENSE, RIBEIRO, GALICIA, SPAIN



## VINEYARD

Grape Varieties: Treixadura, Godello, Albariño, Loureira, Lado  
Vines Age: ~45 years old  
Elevation: 500 - 1100 feet  
Soil: Clay topsoils with schists beneath  
Climate: Atlantic  
Harvest: Hand-harvested into 18kg plastic crates.

## WINEMAKING

Winemaker/Enologist: Ricardo Carreiro Álvarez & Inma Pazos  
Fermentation: Grapes are de-stemmed, crushed, and soft pressed. The free-run juice is settled and fermented at a low temperature in stainless steel tanks, finishing in new 500L French oak.  
Maturation: The wine ages over lees for 10 months with periodic battonage. 12 months in tank, and bottled on a Flower day according to the biodynamic lunar calendar.

## WINE

Alcohol: 13.8%  
Production: 279 cases

## PITCH

- Biodynamic winemaking following the principles of Thun, Fukuoka and Steiner.
- Gomariz is known as Ribeiro's "Golden Mile"
- Indigenous varietals from Galicia
- Oldest civil building used for winemaking in the Iberian Peninsula -- dates back to the 10th century. The label on this bottle is the coat of arms of Abbey of Gomariz.
- Single vineyard, "O Figueiral" en the Pago de As Viñas, in Gomariz, an area of great historic importance, that was replanted with vines in 1978.

## TASTING NOTES

Complex array of fruit aromas: melon, peach, tangerine, fig and quince, with soft floral overtones. Stony and precise, with intense depth of honeydew, citrus zest, and pear skin flavors. This lush yet lively white finishes with clarity and mineral driven persistence.

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