

# COTO DE GOMARIZ • COTO DE GOMARIZ

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



## VINEYARD

**Grape Varieties:** Treixadura, Godello, Loureira, Albariño  
**Vines Age:** Grapes are sourced from seven different parcels  
**Elevation:** 500 - 1150 ft.  
**Soil:** Granitic origin, schist and clay  
**Climate:** Atlantic  
**Harvest:** First selection harvested by hand into 18kg plastic crates, followed by a second selection from the sorting table. All vineyards follow the biodynamic practices of Steiner and Fukuoka.

## WINEMAKING

**Winemaker:** Ricardo Carreiro & Inma Pazos  
**Fermentation:** Destemmed, crush, and smooth press. Free-run juice is settled and fermented at low temperature in stainless steel vats. 20% of the wine (from Finca O Figueiral) is fermented in barrels for 10 months.  
**Maturation:** The wines from the different plots are blended, then aged in tank for 12 months before bottling. Bottled on a Flower day according to the biodynamic lunar calendar.

## WINE

**Alcohol:** 13.9%  
**Production:** 4170 cases

## PITCH

- Biodynamic winemaking following the principles of Thun, Fukuoka and Steiner.
- Gomariz is known as Ribeiro's "Golden Mile"
- Indigenous varieties 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.

## TASTING NOTES

Bright, lively, mineral-accented citrus and orchard fruit scents are complemented by suave floral and gingery spice qualities. Silky and focused on the palate, offering zesty orange and lemon pith flavors and a touch of bitter quince. Finishes dry and focused, with strong lift and stony persistence.

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