

# COTO DE GOMARIZ • GOMARIZ 'X'

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



## VINEYARD

Grape Varieties: Albariño, Treixadura

Vines Age: ~20 years old

Elevation: ~820 feet

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: Xosé Lois Sebio Puñal

Fermentation: Destemmed, crushed, and smooth press. Free-run juice is settled and fermented with indigenous yeasts at low temperature in stainless steel vats.

Maturation: Stainless steel tanks then bottled on a Flower day in accordance with the biodynamic lunar calendar.

## WINE

Alcohol: 13.5%

Production: 416 cases

## PITCH

- X refers to the xistos (schists) soils on the farm
- 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.

## TASTING NOTES

Lively, mineral-accented pear, melon and nectarine, with a touch of lemon pith adding lift. Spicy and precise on the palate, then fleshier in the mid-palate, offering vibrant citrus and orchard fruit flavors braced by juicy acidity. Closes on a nervy mineral note, with excellent focus and a refreshingly bitter edge.

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