

# COTO DE GOMARIZ • THE FLOWER & THE BEE

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



## VINEYARD

Grape Varieties: Souson  
Vines Age: ~20 years old, the younger vines on the estate.  
Elevation: 500 - 1150 ft.  
Soil: Granite  
Climate: Atlantic  
Harvest: Hand-harvested into 18kg plastic crates.

## WINEMAKING

Winemaker: Xosé Lois Sebio Puñal  
Fermentation: Skin-contact maceration at low temperature, followed by alcoholic fermentation in temperature-controlled stainless steel tanks with wild yeasts. Periodic pump overs and punch downs.  
Maturation: Aged for 4 months in barrel, then bottled on a Fruit day according to the biodynamic lunar calendar.

## WINE

Alcohol: 13.6%  
Production: 1250 cases

## PITCH

- Biodynamic winemaking following the principles of Thun, Fukuoka and Steiner.
- Gomariz is known as Ribeiro's "Golden Mile"
- The "flower and the bee" is a reference to the beginning of vine fertilization.
- Indigenous varieties from Galicia
- Oldest civil building used for winemaking in the Iberian Peninsula -- dates back to the 10th century.

## TASTING NOTES

Intense black currant, cherry pit and licorice aromas are complemented by hints of cola and black pepper. Sharply focused dark berry flavors are lifted by a jolt of smoky minerality and a repeating peppery note. Opens up slowly with aeration, picking up a floral quality that carries through a long, fruit-driven finish.

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