

COTO DE GOMARIZ • THE FLOWER & THE BEE

TYPE
WHITE, RIBEIRO
LOCATION
OURENSE, GALICIA, SPAIN



VINEYARD

Grape Varieties: Treixadura
Vines Age: ~20 years
Elevation: 500 - 1150 ft.
Soil: Granite and sand, with clay and schist
Climate: Atlantic
Harvest: Hand-harvested into 18kg plastic crates.

WINEMAKING

Winemakers: Inma Pazos & Ricardo Carreiro
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 with a mix of wild and commercial yeasts.
Maturation: The wine matures in stainless steel tanks for 7 months before bottling on a Flower day according to the biodynamic lunar calendar.

WINE

Alcohol: 13.2%
Production: 5000 cases

PITCH

- Biodynamic winemaking following the principles of Thun, Fukuoka and Steiner.
- Gomariz is located in what 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

Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Sappy and penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored by chalky minerality.

