



THE FLOWER AND THE BEE SOUSÓN 2020

La Flor y la Abeja Sousón – A Flor e a Abella Sousón

Red Wine

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro Álvarez
Winemaker	Xosé Lois Sebio Puñal
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Grape Origin	Just from the younger vineyards owned placed in Gomariz. 5000-6250 vines/Ha. No Synthesis or Insecticide products used.
Soils	Granitic origin mainly.
Orography	Terraces (Socalcos) and smooth slopes
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - España
Varietal Breakdown	Sousón 100%.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in June 2021.
Vintage	2020: The winter was abnormally hot and dry. Only the large number of storms and extratropical cyclones contributed rain. Gloria, Ciara, Dennis, Jorge, etc. In a very warm winter and early spring the budding started early. Until the first half of June, heat and the absence of rainfall were the general norm, then rain and not very high temperatures caused many cryptogamic problems. Flowering mildew, black root, etc. The fairly frequent rains until mid-August caused some botrytis problem in the worst oriented plots. In the best exposed, they advanced the maturation and allowed to withstand the high acidity levels. A warm and dry September allowed high ripening with very muscular and dense wines. It was necessary to work not to lose finesse and elegance. In the case of the reds, it is a year of very sweet tannins, full ripening in the whites and fresh.
% VOL	13,6
Reducing Sugar (g/l)	0,90
Total Acidity (g/l)	5,30
Volatile Acidity (g/l)	0,84
pH	3,67
Total Sulphites (mg/l)	98 (low sulphites)
Format	750 ml bottles. 12X75 cl cases. 1500 ml. 3x150cl
Production	15.000 bottles.
	VEGAN AND VEGETARIAN FRIENDLY
Label Explanation	The flower and the bee are the beginning of everything in the vine fertilization. This wine is the entry level of Gomariz but expresses very well the same criteria of quality of their older brothers: identity of the Avia Valley Terroirs. Elegant expression due to its granitic soils and favourable climate for the phenolic maturation. Represents also respect the Philosophy of Nature Protection.
Service and Food Pairing	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).
Prizes and Scores	Guía Peñín 2021: 91-5* (2020); Vinous_Jun21: 91 (2018); Robert Parker WA_May20: 91 (2018); Wine&SpiritsMagazine_Aug20: 88 (2018); Guía La Semana Vitivinícola 2020: 91 (2018); Mundus Vini 2020: Silver Medal (2017); Guía Peñín 2020: 91-5* (2017); Elmundovino.com_Jul19: 15/20 (2017); Robert Parker WA_Feb19: 90 (2016); James Suckling_Aug18: 92 (2016); Vinous_Mar19: 90 (2015); Decanter-Pedro BallesterosMW_Jul17: 87 (2015); James Suckling_Dic16: 90 (2015); Robert Parker WA_Aug17: 88 (2015); Guía Vinos y Destilados de Galicia_ Medalla Oro (2018); Tom Cannavan's Wine-Pages.com_Jul16: 90 (2014); Wine&Spirits Magazine Aug15_Best Buy: 90 (2013); Vinous/Tanzer_Ene16: 90 (2013); Jancis Robinson_Julia Harding_Jun15: 16/20 (2013); Wine Spectator_Dic15: 87 (2013); JAMIE GOODE'S WINE BLOG_Jun13: 92 (2011); Wine & Spirits Magazine Oct14_Top100_Best Buy: 92 (2012)

Tasting Notes (Josh Reynolds): Vivid ruby-red. Intense blackcurrant, 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.