



GOMARIZ 12 2019

Cellar	COTO DE GOMARIZ	
Vine grower	Ricardo Carreiro Álvarez	
Winemaker	Xosé Lois Sebio Puñal	
Web site	www.losvinosdemiguel.com	
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - Spain	
Grape Origin	Grape Selection in Northern vineyards in Avia Valley. Orientation East. Royat and Guyot prunnig. 5000 to 7.200 pl/Ha. Fukuoka and R. Steinner theories in viticulture are followed. No Synthesis or Insecticide products used.	
Soils	Granitic Sands Soils.	
Orography	Terraces (Socalcos) and smooth slopes	
Varietal Breakdown	Treixadura	
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. De-stemming, crushing and smooth pressing is made. Free-run juice is statically settled and fermented at low temperature in stainless steel vats. Salvage yeast is used. Fermentation is stopped mechanically when sugar/acidity proportion is right. German Style wine. Wine rounds in the vat for 9 months. It's bottled in Flower Day: February, 8 th 2020. Round in bottle.	
% VOL	8,90	
Reducing Sugar (g/l)	90,0	
Total Acidity (g/l)	9,02	
Volatile Acidity (g/l)	0,26	
pH	3,09	
Total Sulphites (mg/l)	151	
Format	12 and 6 bottles cases. Bottle 75 cl.	
Production	5000 bottles	
Label Explanation	12 is read "DOCE" in Galician Language. Means "sweet" and it's number 12. This Wine is the Brand nº 12 in Gomariz Portfolio.	
Service and Food Pairing	7-8°C. Asiatic Food. Hot Food. Pastry cakes with fruits as Apple and creams. Foie.	
Prizes and Scores	Robert Parker_WA_Feb2019	88 (2017)
	Guía Peñín 2018	89 (2015)
	James Suckling_Ago18	89 (2016)
	Vivir El Vino 2019	92 (2016)

Tasting Notes: Yellow straw, greenish notes. Intense aromas of white peach, tangerine skin, candied orange, green pineapple, jasmine, green tea, phosphorus, honeycomb wax and aromatic herbs. Citrus mouth, fresh, tasty sweet acid balance. Post long and sour taste. Mineral character of granitic soil. Wine that will improve in bottle. It would round its intense acidity, with additive sweetness.