



GOMARIZ X godello White wine

Cellar	COTO DE GOMARIZ
Vignerón	Ricardo Carreiro Álvarez
Winemaker	Inma Pazos & Ricardo Carreiro. Consultant Winemaker: Jean Francois Hebrard.
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Grape Origin	From O Taboleiro settled in Barro de Gomariz, Gomariz Village, Leiro Council. 5000 pl/Ha. No Synthesis or Insecticide products used. Sustainable viticulture with maximum respect for nature.
Soils	Granitic sands.
Orography	Terraces (Socalcos).
Location	Gomariz – D.O. Ribeiro – Ourense -Galicia - España
Varietal Breakdown	Godello 100%.
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 used finishing with commercial yeast. Wine rounds in the vat until bottling.

Total Acidity (g/l)	6,42
Volatile Acidity (g/l)	0,34
pH	3,10
Total Sulphites (mg/l)	114 (minimum dosis used)
Format	12x75 & 6x75 bottles cases. Bottle 750 ml.
Production	2.700 bottles. VEGAN AND VEGETARIAN FRIENDLY.
Label Explanation	X stands from “viñedos eXcepcionais” that means: Exceptional vineyards. We consider this godello something outstanding in the region from an iconic vineyard for Gomariz: O Taboleiro.
Service and Food Pairing	9°C. Oysters, Lobster, Crayfish. Grilled Sea food. Creamy cheeses not very mature and Fresh Pasta. Warm Salads.
Prizes and Scores	NEW REFERENCE!!

Tasting notes: Lemon green color with a pronounced intensity on the nose: aromas of green and citrus fruit: lime peel, kiwi with a marked profile of thiol aromas: grapefruit, gunpowder, flint that are repeated in retro nasal after passing through the mouth with a long and fresh citric finish.