



# COTO DE GOMARIZ

Coto de Gomariz belongs to Denomination of Origen Ribeiro.

In 1978, Caco Carreiro, he was the father of the actual owner, started the recovery of the local varieties on the hillside of the oldest vineyard region in Spain, called Coto de Gomariz.

Gomariz is sited in Avia Valley, called for someone like the “Galician Pomerol”.

In 2001, on the same hillside where pre-Romanic Cistercian abbey of Gomariz is located, they built one of the most modern and advantage Galician wineries accumulating technology and traditional architecture in the same environment.

They have recently been engaged in the complex world of biodynamic to apply this philosophy throughout the project. They thoughts in terroir like the point of departure for making their special and different wines.

## Coto de Gomariz 2008. White wine



**Varietal Breakdown:** Treixadura (80%), Godello, albariño and Loureira  
13% Vol

**Grape Origin:** from the 27 owned for the winery.

**Soils:** Granitic, clay and shale.

**Orography:** Terraces and smooth slopes.

**Preparation:** selection of grape in vineyard. Transport in small cases. Keep at low temperature the whole process between reception to wine. Hand harvest in 18 Kg boxes and table selection. Destemming and selection of crushed grape bunds. Static clearing and fermentation at controlled temperature. Tuned in deposit until May and at least a month in bottle.

## Abadia de Gomariz 2007. Red Wine



**Grape Origin:** Own vineyards

**Soils:** Granitic sands, clay and schists

**Orography:** Terraces (Socalcos) and smooth slopes

**Region. D.O.** Avia River Valley – D.O.C. Ribeiro

**Varietal Breakdown:** Sousón, brancellao, caiño longo and mencia

**Elaboration:** Rests for 12 months in second use French and American oak barrels

**% VOL** 13

## Coto de Gomariz, colleita seleccionada 2007. White wine



**Grape Origin:** Just from the most ancient vineyards 30 years old or more

**Soils:** clay

**Orography:** Terraces (Socalcos) and smooth slopes

**Region. D.O.** Avia River Valley – D.O.C. Ribeiro

**Varietal Breakdown** Treixadura almost, lado, godello, loureira

**Preparation:** Fermented and reared in new 500 litres barrels on lees type French Burgundy oak. One year resting in tanks before bottling. It rested in bottle until June 2009.

### Gomariz X 2008. White wine.



**Grape Origin:** wine from one single parcel.

**Soils:** schists

**Orography:** Terraces (Socalcos)

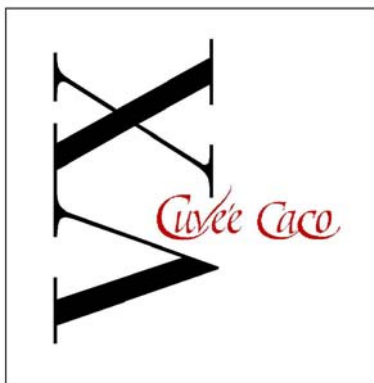
**Region. D.O.** Avia River Valley – D.O.C. Ribeiro

**Varietal Breakdown** Albariño (95%) and treixadura (5%)

**Preparation:** Grape selection in field. Harvest by hand on 18 kg boxes and table selection. Destemming, and selection of crushed grape buds. Static clearing and fermentation at controlled temperatures. Tuned in deposit until April, and always at least a month in bottle.

**% VOL** 13

### VX Cuvee Caco 2006. Red wine



**Grape Origin:** A Ferreira and As Canceliñas parcels

**Soils:** schists with clay

**Orography:** Terraces (Socalcos) and smooth slopes

**Region. D.O.:** Avia River Valley

**Varietal Breakdown:** Sousón and Caiño longo, caiño da terra, carabuñeira and mencia

**Preparation:** Barrel fermentation in new French and American oak barrels. Rest in barrel for 20 months.

**% VOL** 14

## CONTACT DETAILS

**Company:** Maria Alvarez Serrano, (Coto de Gomariz)

**Owner** Ricardo Carreiro  
**Winemaker** Ricardo Carreiro/Xosé Lois Sebio  
**Viticulture** Xosé Manuel

**Export Manager** Inmaculada Pazos Garcia

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**Coto de Gomariz** belongs to the Association Ribeiros do Avia.

**Ribeiros do Avia** is an association of wine producers.

The idea came from a group of winemakers with an involvement in the sector of quality wines that come from detecting a few years ago and the need to create a quality image for the wines of Ribeiro. *Casal de Arman, Coto de Gomariz, SanClodio, Viña Mein and Vilerma* share a common philosophy:

- ✓ Local grape varieties adapted to the Valley of Avia.
- ✓ Familiar Winery.
- ✓ Viticulture team that respects the soil and plant.
- ✓ Traditional and new technologies come together respecting the identity of the wines.

This has allowed them to produce very attractive wines, where, despite very similar processes of development, geographical location and close using the same grape varieties, are very different from each other and always surprising while gaining adherents and indifferent.