

COTO DE GOMARIZ RIBEIRO TINTO 'THE FLOWER & THE BEE'



100% Sousón. Intense vivid ruby-red color. Aromas of fresh cherries, strawberries and raspberries, complemented by notes of blackcurrant, licorice, and black pepper. Fresh and crunchy with high acidity and a spicy bite. It features a medium body with supple tannins and a long, fruit-driven finish.

Sourced from young Estate vineyards in the Gomariz Valley, which is recognized as one of the oldest registered vineyard areas in the Iberian Peninsula, Ribeiro, Spain. The soil is granitic sand, clay and schist. Totally free of Toxic products. Sustainable viticulture with maximum respect of the natural environment. The grapes are harvest by hand, selection in the field. Spontaneous fermentation with indigenous yeasts in stainless-steel. Maceration with the skins at low temperatures. Periodic pump overs and punch downs. Aged 4 months in French oak barrels. It then rests in tanks for one additional month before being prepared for bottling.

Nestled in the wild, scenic beauty of Galicia in Spain's northwest, Coto de Gomariz was founded in 1978 by Ricardo Carreiro Ameijeiras. After some years of traveling abroad, he returned to Galicia with a singular purpose: to restore his home of Ribeiro's greatness as one of the world's top wine regions. The thrust of his efforts was to position the cast of local indigenous varieties at front and center of the newly created Ribeiro appellation. They slowly incorporated organics and eventually even tenets of biodynamic farming (they have never certified so as to remain limber). Sadly, Ricardo passed in 2008, but in 2009 Inma Pazos and Miguel Montoto joined the fray, bringing with them years of oenology and sommelier experience - the technical acumen to round out the heart and soul that makes Coto de Gomariz so special. Their wines transcend the frequently homogenous image of Galician wine as simple, snappy whites for seafood accompaniment, the Muscadet of Spain if you will; rather they speak with clarity of tradition, deeply engrained cultural cognizance, and terroir.

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Tasting Note:

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Shelf Talker:

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