

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



100% Treixadura. Bright yellow. Powerful aromas of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Juicy flavors of nectarine, pear, orange and honeysuckle underscored by fresh minerality. Very good clarity and lift on the finish with lingering pear and citrus notes. Elegant. Pair with seafood, fish, white meats, aged cheeses and Asian dishes.

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. De-stemming, crushing and smooth pressing. Free-run juice is statically settled and fermented at low temperature in stainless steel vats. Wine rounds in the vat until 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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100% Treixadura. Mineral-tinged aromas of orchard fruits & lemon; juicy flavors of nectarine, pear, orange & honeysuckle with fresh minerality; clarity & lift on the finish with lingering pear & citrus notes. Sustainable farming.

Shelf Talker:

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