



THE FLOWER AND THE BEE SOUSON 2022

La Flor y la Abeja Sousón – A Flor e a Abella Sousón

Red Wine

Cellar	COTO DE GOMARIZ
Owner	Ricardo Carreiro Álvarez
Winemakers	Inma Pazos & Ricardo Carreiro. Consultant Winemaker: Jean Francois Hebrard.
Web site	www.losvinosdemiguel.com www.cotodegomariz.com
Grape Origin	Just from the younger vineyards owned placed in Gomariz. 5000-6250 vines/Ha. Totally free of Toxic products. Sustainable viticulture with maximum respect of natural environment.
Soils	Granitic origin mainly.
Orography	Terraces (Socalcos) and smooth slopes
Location	Gomariz - Leiro – D.O. Ribeiro – Ourense - Galicia - España
Varietal Breakdown	Sousón 100%.
Winemaking	Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in February 2023. VEGAN AND VEGETARIAN FRIENDLY
Vintage	2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully. The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines. Organoleptically, the wines have an alcoholic degree in the numbers of 2021 (lower than other years) with a very good volume on the palate that will give us long wines with a good journey over time.
% VOL	12,50 (13 in label)
Reducing Sugar (g/l)	0,15
Total Acidity (g/l)	4,70
Volatile Acidity (g/l)	0,74
pH	3,53
Total Sulphites (mg/l)	60 (low sulphites) 750 ml bottles. 12X75 cl cases. 1500 ml. 3x150cl
Format	15.000 bottles.
Production	
Label Explanation	The flower and the bee are the beginning of everything in the vine fertilization. This wine is the entry level of Gomariz but expresses very well the same criteria of quality of their older brothers: identity of the Avia Valley Terroirs. Elegant expression due to its granitic soils and favourable climate for the phenolic maturation. Represents also respect the Philosophy of Nature Protection.
Service and Food Pairing	16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).
Prizes and Scores	Decanter_Jul22: 90 (2020); Guía Peñín 2022: 91-5* (2020); Robert Parker WA_Nov23: 90+ (2022); Guía Vivir el Vino 2023: 90 (2020); Vinous_Jun21: 91 (2018); Robert Parker WA_May20: 91 (2018); Wine&SpiritsMagazine_Aug20: 88 (2018); Guía La Semana Vitivinícola 2020: 91 (2018); Mundus Vini 2020: Silver Medal (2017); Elmundovino.com_Jul19: 15/20 (2017); James Suckling_Aug18: 92 (2016); Vinous_Mar19: 90 (2015); Decanter-Pedro BallesterosMW_Jul17: 87 (2015); James Suckling_Dic16: 90 (2015); Guía Vinos y Destilados de Galicia Medalla Oro (2018); Tom Cannavan's Wine-Pages.com_Jul16: 90 (2014); Wine&Spirits Magazine Aug15_Best Buy: 90 (2013); Vinous/Tanzer_Ene16: 90 (2013); Jancis Robinson_Julia Harding_Jun15: 16/20 (2013); Wine Spectator_Dic15: 87 (2013); JAMIE GOODE'S WINE BLOG_Jun13: 92 (2011); Wine & Spirits Magazine Oct14_Top100_Best Buy: 92 (2012)

Tasting Notes (Josh Reynolds): Vivid ruby-red. Intense blackcurrant, cherry pit and liquorice aromas are complemented by hints of cola and black pepper. Sharply focused dark berry flavors are lifted by a jolt of smoky minerality and a repeating peppery note. Opens slowly with aeration, picking up a floral quality that carries through a long, fruit-driven finish.