



BODEGA GÓMEZ & RIAL

Nowadays, we have 4 hectares of vineyards. One is conducted as climbing vine, it is 31 years old and production is 8.000-9.000 kg. per hectare. The other three are conducted as grapevine, they have 13 years old and our production is around 8.000 kg.



Albariño ALARGO

Wine being elaborated with grapes from a unique parcel.

Harvest is transported in small boxes from the vineyard to the winery, it's being selected and destemmed, following this process grapes are placed under maceration under cool control at 8°C during 24 hours in a Gamimede dynamic macerator (during this process We use CO2 pellets)

At the end of the fermentation process we submit wine to a batonnage process "sur le lies" twice per week during the first month and once per week during the following two months. After that, wine is being kept in stainless steel tank with inert gas, we clarify the wine with bentonite before qualification exam, lastly wine is being bottled upon amicrobial filtration

TASTING NOTES

Appearance: Clean, brilliant with some notes between yellow and green.

Aromas: Good intensity middle-high with primary aromas, flowers and fruits with light citric notes.

Tasting: Well structured and balanced, fresh, fruity, flowers and fruits with long and slightly acid aftertaste.

Albariño COMPOSTELAE

Wine being elaborated with grapes from three parcels.

Harvest is transported in small boxes from the vineyard to the winery, it's being selected and destemmed, following this process grapes are placed under maceration under cool control at 8°C during 12 hours in a Gamimede dinamic macerator (during this process We use CO2 pellets). After we make a static racking of juice during 48 hours, after cleaning fermentation is under temperature control at 16-18 °C.

At the end of the fermentation process we submit wine to a batonnage "sur le lies". One part of the wine is being kept in stainless steel tank with inert gas, batonnage twice per week during the first month and once per week during the following two months while malolactic fermentation is taking place, after this process we submit the wine to qualification exam.

The rest of the wine is going into 500 liters oak French barrels (3rd use, lightly toast) where it is in contact with lies. This wine is not under malolactic fermentation.

Lastly, both wines are mixed and homogenized, we clarify the wine with bentonite. Finally, wine is being bottled upon amicrobial filtration.

TASTING NOTES

Appearance: Clean, brilliant and yellow.

Aromas: Good intensity middle-high with primary aromas, flowers and fruits with light citric and aging notes.

Tasting: Well structured and balanced, fresh, fruity, flowers and fruits with long and slightly acid aftertaste, very elegant aging notes.

It is very important to notice that our soil are very rich in organic material, they have around 50 cm. Of black soil and below that part we can find a mixed of black and clay soil. Viticulture sustainable, we keep the natural plant cover and we clean the vineyards with special machines taking care of our land. We never use herbicides. We take a lot of care from vineyards to bottle.



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