Gómez Cruzado Montes Obarenes Selección Terroir Blanco, DOCa Rioja 2021

EGC0112021

Gómez Cruzado

— Rioja, Spain

A complex, barrel-fermented 'terroir' white produced from exceptional quality fruit grown on the limestone soils of the Sierra Cantabria.

Production

The fruit is sourced from vineyards near Haro, at the foot of Montes Obarenes, where soils are chalky-clay with a high limestone content. Here the River Ebro enters the Rioja region bringing clouds and cooler temperatures, resulting in excellent quality white grapes. Predominantly Viura, with 25% Tempranillo Blanco (and some Malvasia, Garnacha Blanca and Calagrano) - the grapes are hand-picked into 200Kg crates, and are hand-sorted further at the winery. 80% of the must is fermented and aged on fine lees in new French oak barrels, and the remaining 20% is aged on fine lees in egg-shaped concrete tanks.

Tasting note

Old bush vine Viura adds complexity and a backbone of minerality balancing the textural, ripe fruit and smooth, spicy oak. The finish is rich and superbly long. 2021 is probably the best ever vintage of this wine. The '21 was a dry but relatively cool year and produced some top wines of excellent quality. Though the conditions were excellent there was also huge skill in the winery to balance the lees ageing, French oak and the use of concrete to provide freshness.

Food Match

This wine makes a characterful partner to full-flavoured, cream-laden dishes.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Viura 65%, Tempranillo blanco 25%

Suitable for:
No

Bottle Barcode:
8423014217936