Gómez Cruzado Cerro Las Cuevas Rioja (Atlantic Tempranillo) 2021

EGC0122021

2022 Vintage

Gómez Cruzado

— Rioja, Spain

Decanter Magazine External 2024

One of Gomez Cruzado's 'Terroir Selection' - Cerro Las Cuevas is an expression of the climate of northern Rioja Alavesa. Here the white clay and limestone soils, high altitude, and colder and wetter climate influenced by the Atlantic produces a wine with great structure and concentration.

Production

Grapes are sourced from vineyards in Ollauri - areas known as 'Las Laderas' and 'Calitrancos', where vines date back 90 years and grow on a steeply sloping narrow plot. The main variety grown in Tempranillo, but also Graciano, Mazuelo and Garnacha. Soils are limestone with pebbles on the surface in Las Laderas, and more sandy at Calitrancos. The grapes are hand-picked into 15Kg crates, and are then sorted further at the winery. Fermentation is in an open stainless steel tank using indigenous yeast, and with a gentle plunging of the cap to extract tannins from the skin. Malolactic fermentation and maturation in French oak foudres.

Tasting note

' ...expressive and lively, with vibrant fruit, floral and perfumed with a lot less oak influence than in previous vintages. This is different, a red with more personality, elegance and freshness. It also has a different texture and quality of tannins.' 93 points (Luis Gutierrez, the Wine Advocate)

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

Winemaker:
Diego Ríos

Grape Varieties:
Garnacha 0% Graciano 0% Tempranillo 0%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
38423014178931