Gómez Cruzado Viña Dorana Rioja Reserva, DOCa Rioja 2017

EGC0202017

Gómez Cruzado

— Rioja, Spain

Production

Produced mainly from Tempranillo (60%), the grapes are sourced from old bush vines in Alto Najerilla, near to the Cárdenas river. This area, between Cordovín, Badarán and Cárdenas, is between 600 and 710 metres above sea level, and the soil is ferrous clay. The grapes are hand-harvested into 200kg crates, and sorted by hand at the winery. After 4 days cold pre-fermentation maceration, with short pump-overs, the wine is fermented and then aged in 225 litre French oak barrels (2nd and 3rd year) for 24 months, followed by at least 12 months in bottle before release.

Tasting note

Pronounced black cherry, cedar and spice aromas. The palate is supple yet richly-flavoured with layers of dark plum, bramble fruit and cherry supported by well-integrated tannins. Toasty notes, black pepper and dried fruit characters on the finish.

Food Match

Will match hearty stews and richly-flavoured sausages

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Tempranillo 60%, Garnacha 40%

Suitable for:
No

Bottle Barcode:
8423014174130