Gómez Cruzado Pancrudo Selección Terroir, DOCa Rioja 2022

EGC0102022

2022 Vintage

Gómez Cruzado

— Rioja, Spain

Decanter Magazine External 2024

One of Gomez Cruzado's 'Terroir Selection', Pancrudo is an expression of selected vineyards around Badarán, in southern Rioja Alta. Here the high elevation, limited yield, red iron-rich soil, northern exposure and continental climate produces a wine with distinctive character.

Production

The old bush-trained Garnacha vines are planted in red ferrous-clay soils in the rolling hills of Badarán (near the upper Najerilla), due south of Haro. The vineyards are north-facing at around 650m altitude. The grapes are hand-harvested into 20kg crates, and are sorted by hand at the winery. After fermentation in stainless steel, gently plunging the cap, malolactic fermentation takes place - 65% in new French oak, and 35% in egg-shaped concrete tanks. The resulting wine is blended and bottled.

Tasting note

...combining good ripeness with balance and integrated oak. The palate is juicy and elegant, with chalky, fine-grained tannins. 94 points (Luis Gutierrez, the Wine Advocate)

Food Match

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Garnacha 100%

Suitable for:
No

Bottle Barcode:
8423014179937