Gómez Cruzado Rioja Blanco 2 Año, DOCa Rioja 2024

EGC0012024

Gómez Cruzado

— Rioja, Spain

Gomez Cruzado's Blanco '2 Ano' is an old term used in Spain to refer to whites released in their second year, as they benefit from longer ageing. This has a Burgundian style which reflects the land, rather than purely varietal expression. The resulting wine has character and weight whilst retaining fresh acidity and appealing aromatics.

Vintage

The Wine Merchant Top 100 Top 100

Production

The Viura and Tempranillo Blanco grapes are harvested from a single plot, slightly sloping, in a high altitude area of Haro. The soil is stony alluvial - with pebbles on the surface and limestone below. The vines are low yielding, and harvesting is by hand into 200kg crates. The grapes are hand-sorted at the winery then lightly pressed (around half the stems are included) and spontaneous fermentation occurs. Alcoholic fermentation is in stainless steel at 16ºC, then a third of the wine spends 5 months in French oak (not roasted, steam bending) with its lees, and half is aged with lees in concrete. The parts are then blended and bottled.

Tasting note

Poised, yet complex nose with notes of honeysuckle, stone fruit and gentle toasty oak. The palate is beautifully textured, and waxy, with an almost exotic note, evident yet perfectly integrated oak and ripe fruit. Complex and with a long toasty, citrus finish. Shows good intensity from vintage '24, which was a particularly good year for whites, and will continue to improve in bottle.

Food Match

Roast chicken and pasta dishes with creamy sauces

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Tempranillo blanco 25% Viura 75%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18423014170436