Gómez Cruzado Rioja Crianza, DOCa Rioja 2022

EGC0032022

Gómez Cruzado

— Rioja, Spain

A blend of Tempranillo and Garnacha from two hills to the north and south of Rioja. Tempranillo is from the Sirerra Cantabria and the Garnacha comes mainly from the north-facing vineyards of the Sierra de la Demanda. This allows them to create an intense but fresh and well-balanced wine.

Production

The Tempranillo grapes are sourced from vineyards planted in the foothills of the Cantabrian mountains, and from the lower course of the Najerilla river (near Uruñuela and Torremontalbo). The Garnacha vines are planted near the higher course of the Najerilla (near Badarán). Soil types are a combination of alluvial, sandstone-clay and ferrous-clay. The vineyards are between 60 and 80 years of age, which gives further intensity to the wine. The grapes are handpicked into 20kg crates and sorted by hand at the winery. After 3 days of pre-fermentative maceration at low temperature, the must undergoes daily remontage and delestage during temperature-controlled fermentation in cone-shaped stainless steel tanks. The fermentation uses whole berries which creates some of the floral, complex characters and silky tannin structure. This is followed by 12 months maturation in 90% French and 10% American oak barriques (none new).

Tasting note

Plum and bramble aromas with savoury, lightly spicy hints. A very high quality Crianza with ripe dark fruits and supple tannins. Showing tremendous balance and length.

Food Match

Authentic kebabs or herby lamb chops.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Tempranillo 80%, Garnacha 20%

Suitable for:
No

Bottle Barcode:
8423014220233