Gómez Cruzado Honorable Rioja 3L, DOCa Rioja 2019

EGC0362019

2016 Vintage

Gómez Cruzado

— Rioja, Spain

Wines from Spain Winner 2022

Both the style, quality and winemaking reflect a youthful Gran Reserva. This is a top quality field blend from Gómez Cruzado's oldest vineyards, labelled wiythout any age statement to give a contemporary apoproach to the classic Rioja categories.

Production

This 'field blend' is produced from the fruit of Gomez Cruzado's oldest vineyards (over 50 year old vines) - south-east facing, in the foothills of the Sierra Cantabria. The vines planted here are predominantly Tempranillo, but also Garnacha, Graciano, Mazuela and Viura. Soils are poor, chalky clay and white in colour, with slabs of calcareous rock beneath. The grapes are hand-picked into 15kg crates, and are sorted further by hand at the winery. The grapes undergo 4 days pre-fermentative maceration at low temperature, then temperature-controlled fermentation with daily remontage and delestage. Malolactic fermentation takes place in new oak barriques with weekly batonnage, followed by 18 months maturation in new French, thin-grained, oak barriques.

Tasting note

Wow! A fruit-packed nose with flavours of dark plums, black cherry and fresh figs. This is balanced by creamy oak notes and Christmas spices. On the palate the 2019 is approachable now with a huge amount of richness and tannin, but a rounded mouthfeel shows this wine is perfectly in its drinking window. However, the immense concentration on display and elegance from the bright acidity suggests this wine will develop for at least another 10 years in bottle.

Food Match

This characterful red will stand up to many richly-flavoured meat and vegetable dishes, including pan-fried venison in a redcurrant sauce.

ABV:
14.50%

Case/Bottle Size:
1x 300cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Garnacha 4% Graciano 4% Tempranillo 90%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
38423014159732