Gómez Cruzado Rioja Crianza, DOCa Rioja (Magnum) 2022

EGC0072022

Gómez Cruzado

— Rioja, Spain

This characterful Crianza, aged in American oak, is an expression of predominantly Tempranillo fruit from both Rioja Alta and Rioja Alavesa - available in both bottle and magnum.

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 grapes are handpicked into 200kg 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. This is followed by 12 months maturation in, mostly new, American oak barriques.

Tasting note

Plum and bramble aromas with savoury, lightly spicy hints. An approachable, warm and gentle crianza with dark fruits and supple tannins - and more toasty, savoury hints developing on the long finish.

Food Match

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Garnacha 0% Tempranillo 0%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18423014150247