# Gómez Cruzado Rioja Predilecto, DOCa Rioja 2023

**EGC0182023**

*Gómez Cruzado*

*— Rioja, Spain*

Back to the future Rioja!

## Production

Produced from grapes cultivated in the highest parts of the Ebro valley. Predominantly Garnacha (65%) from Alto Nejerilla, from north-facing vineyards in the area between the towns of Badarán, Cordovin and Cárdenas where the vines grow in red ferrous clay soils. This is in the far south of Rioja Alta, in the foothills of Sierra de la Demanda. The Tempranillo (35%) comes from Samaniego, and the white limestone soils of Sierra Cantabria. Hand-harvested into 20kg crates with a selection of bunches at the winery. Garnacha and Tempranillo are destemmed and vinified separately. They undergo cold fermentation with native yeasts, and a short maceration. Then the two wines are assembled and refined in concrete for around 5 months. This style of premium, unoaked Rioja is a hommage to the time in Rioja before the Bordelais arrival. Eschewing barrique influence allows Gómez to focus on the fruit and the terroir. Making Garnacha the star and championing the, until recently, forgotten area of Badarán, shows how Rioja is learning from its past to move towards the future.

## Tasting note

Bright and aromatic with cherry and berry characters and a hint of liquorice. The palate is complex with layers of plum, bramble and forest fruits, all supported by fine tannins, and long and elegant on the finish.

## Food Match

This beautufully pure and juicy red wine will go amazing well with a lamb burger in a brioche bun.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Garnacha 65%, Tempranillo 35%

Suitable for:
No

Bottle Barcode:
8423014220837