



## BLANCO

### 2019 (2nd YEAR)

**VINEYARDS:** Only native varieties: 75% Viura and 25% Tempranillo blanco. All the grapes come from the same plot, located in a high altitude area of Haro. Stony alluvial soil with a mantle of pebbles at the surface and a deep limestone layer (basic) on a slight slope. Low yield per vine and minimum tillage to avoid deconstructing the soil. Excellent vegetative balance and bunches receive adequate exposure to sunlight.

**HARVEST:** The grapes were handpicked in 200 kg crates and hand sorted at the winery.

**WINEMAKING:** Light pressing, without needing to work in an inert atmosphere, some work in the open, and about 50% of stems in the pressing. The objective being a more Burgundian style that highlights the qualities of the land, over the varietal expression. Minimum contribution of SO<sub>2</sub>, spontaneous fermentation. All alcoholic fermentation in stainless steel at a constant temperature of 16°C. Then, a part of the volume spends five months in French oak (not toasted, steam bending) with its lees, and the remaining volume is also aged with its lees in a concrete tank.

**CLIMATIC YEAR:** The winter was extremely dry and mild, with less vegetation than usual. Some plots located in the Sierra de la Sonsierra were also affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to lower production. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall, with sufficient vegetation, allowed the grapes to ripen with excellent freshness, which will be the hallmark of this vintage.

**ANALITICAL  
PARAMETERS:** Alcohol: 13.5% vol.  
Ph: 3.45  
Residual Sugar: 1.3 g/l.

**No. OF BOTTLES:** 42.000





## VENDIMIA SELECCIONADA 2020

- VINEYARDS:** Tempranillo (50%), Garnacha (45%) and Maturana Tinta (5%) grapes from 30 year old vines planted in the hills of the Ebro river valley. Tempranillo vineyards are in the high foot hills of the Sierra de Cantabria and the Garnacha ones in the Najerilla river valley, at the foot hills of the Sierra de la Demanda.
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- HARVEST:** Hand picked and harvested in 200 kg crates. Handsorted at the winery.
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- WINEMAKING:** 3 days of cold prefermentative maceration, followed by fermentation in cone-shaped temperature-controlled stainless steel vats, with daily remontages and delestage. Later, part of the wine is aged in French oak barrels for 5 months, the rest remains in a concrete tank with the lees.
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- SOIL:** Ochre lime stone-clayish soils for the Tempranillo and red colored ferric-clayish soils of the Garnacha vineyards.
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- CLIMATIC YEAR:** In general, 2020 was a cool and rainy year. It started with a very early bud break and the numerous spring rains resulted in fungal diseases (especially mildew) that impacted the harvest heavily. Beyond this, there were the obvious complications from the COVID-19 pandemic, which above all else, qualifies this year as "historic." After a warm summer, the moderate temperatures in September gave rise to a very balanced character to the wine, with ideal alcohol content, great aromatic intensity and excellent freshness.
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- ANALYTICAL PARAMETERS:** Alcohol: 14.5%  
Ph: 3.60  
Residual sugar: 1.2 g/l.
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- No. OF BOTTLES:** 19,000





## CRIANZA 2018

**VINEYARDS:** 80% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 20% Garnacha from the Upper Najerilla (Badarán).

**HARVEST:** Grapes were handpicked in 200 kg crates and then hand sorted at the winery.

**WINEMAKING:** 3 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Followed by fermentation in cone shaped temperature controlled stainless steel vats. 12 months in mostly new American oak barriques.

**SOIL:** The three soils we work with represented in the grapes used to elaborate this Crianza. The alluvial, sandstone-clay and ferrous-clay soils.

**CLIMATIC YEAR:** The climatic conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snow on January the 6th, which was a sign of things to come: a cold and rainy vintage. This year saw a return to a long-cycle harvest with a late harvest beginning on October 8th of the oldest and lowest-yield vineyards. The 2018 wines have great personality, with freshness and a very fruity character. This vintage is reminiscent of Rioja's classic vintages: very fluid wines with great potential for aging.

**ANALYTICAL  
PARAMETERS:** Alcohol: 14.50%  
Ph: 3.72  
Residual Sugar: 1.2 g/l

**Nº OF BOTTLES:** 110.000 (0,75 cl) and 5.000 Magnum.





## RESERVA 2014

**VINEYARDS:** 85% Tempranillo and 10% Graciano from 30 year old bush vines located at the foot of the Sierra Cantabria mountains and along the lower course of the Najerilla River. The remaining 10% Garnacha is harvested from bush vines near the village of Badarán.

**HARVEST:** Grapes were handpicked in 200 kg crates and hand sorted at the winery.

**WINEMAKING:** 3 days of prefermentative maceration at a low temperature, with daily remontages and delestages during its temperature controlled fermentation in cone shaped stainless steel vats. Aged for 18 months in French new and second year oak barriques, followed by 2 years of bottle aging at our cellar.

**SOIL:** The vineyards are cultivated in alluvial soils, where we find grapes with excellent ripeness and elegance. Along the Sierra Cantabria mountains and the higher course of the Najerilla river, we find calcareous and ferrous clay soils that give the wines structure and silkiness.

**CLIMATIC YEAR:** After a warm autumn the year before, the 2014 vintage turned cold and rainy with a complicated climatology and an early harvest. During the last third of the harvest, there were unusually high temperatures and heavy precipitation. This made human intervention in the vineyard the determining factor, including leaf removal and proper management of the vegetation, together with ecological measures to control and minimize the impact of vineyard pests (Lobesia botrana).

**ANALITICAL  
PARAMETERS:** Alcohol content: 14.5%  
pH: 3.78  
Residual sugar: 1.6 g/l.

**No. OF BOTTLES:** 30,000 (75 cl.)  
1,500 (Magnum)





## HONORABLE 2016

**VINEYARDS:** Our oldest vineyards in the foothills of the Sierra Cantabria with a south-south east orientation ("Carasoles") are used for this wine, so the assemblage is very much that of a field blend, with Tempranillo having the lion's share, but also Garnacha, Graciano, Mazuelo and Viura of over 50 year old vines.

**HARVEST:** Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

**WINEMAKING:** 4 days os prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Malolactic fermentation in new oak barrique with weekly "batonage", followed by 18 months in French thin grained oak barriques

**SOIL:** All the vineyards grow in whitish, calcareous clay soil which is very basic and poor with slabs of calcareous rock deep underground.

**CLIMATIC YEAR:** A mild winter with little rainfall. By the end of the summer, due to the total lack of rain, symptoms of water stress began to appear in the lighter soils. Higher elevation areas such as the upper part of the Sierra Cantabria fared better thanks to high altitude and soils with strong water retention. It was a highly fertile year, thus cluster thinning was absolutely essential. Harvest took place during the last week of October. The wide thermal range during the last days of maturation led to more anthocyanins, and therefore a little more color than in previous years.

**ANALYTICAL  
PARAMETERS:** Alcohol: 14.5%  
Ph: 3.65  
Residual sugar: 1.7 g/l

**Nº OF BOTTLES:** 18.600





## VIÑA MOTÚLLERI GRAN RESERVA 2011

VIÑA MOTÚLLERI Gran Reserva takes the name of GOMEZ CRUZADO's most historic label with a heritage of more than 100 years. After a decade in the making, we have released a limited number of magnum bottles so this exceptional wine can continue to evolve slowly for decades to come.

**VINEYARDS:** 60-year-old Bush vines cultivated in Rioja Alta and Rioja Alavesa. 70% Tempranillo, 25% Garnacha and 5% Viura.

**HARVEST:** Grapes were handpicked in 200 kg crates and hand sorted at the winery.

**WINEMAKING:** Cold maceration prior to fermentation. Aged in French oak barrels for 4 years followed by 4 years in the bottle.

**SOIL:** Clay-calcareous soils with limestone, low in nutrients. The Garnacha is cultivated on steep slopes in iron-rich clay soil with a reddish color.

**CLIMATIC YEAR:** In general, the vegetative cycle began later with a delay of 15 days before fruit set. This was offset by a hot, dry summer, and particularly during the later stages of the cycle in September. It was officially designated an excellent vintage by the Regulatory Council of Rioja. A great year for the production of aged wines, with exceptional maturity and great balance.

**ANALITICAL PARAMETERS:** Alcohol content: 14.5%  
Ph: 3.65  
Residual sugar: 1.8 g/l.

**N° OF BOTTLES:** 4.600 Magnums





## PANCRUDO 2019

### TERROIR SELECTION

**VINEYARDS:** 100% Garnacha from old bush-trained vines planted in Badarán (Upper Najerilla) with north orientation at 650m above the sea level.

**HARVEST:** Grapes were handpicked in 200 kg crates and hand sorted at the winery.

**WINEMAKING:** Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 65% in new French oak and 35% in egg-shaped concrete tanks.

**SOIL:** Red colored ferrous-clay soils in the rolling hills of Badarán.

**CLIMATIC YEAR:** The vintage was marked by a dry and temperate winter with late budding. The Garnacha vineyards from the Alto Najerilla were impacted by a poor fruit set, which resulted in loose bunches and lower yields than usual. This area did not experience the water stress found in other parts of Rioja in 2019. Finally, a correct maturation developed after the rains at the end of summer, giving rise to very fragrant wines with excellent freshness that defines the character of this vintage.

**ANALYTICAL PARAMETERS:** Alcohol: 15%  
Ph: 3.42  
Residual Sugar: 1.9 g/l

**Nº OF BOTTLES:** 8.933 (0,75 cl) and 300 Magnum.





## CERRO LAS CUEVAS 2019

### TERROIR SELECTION

**VINEYARDS:** Grapes from our vineyards in Ollauri, in the areas known as "Las Laderas" and "Calitrancos", where the vines date back 90 years and grow in very narrow area on a steep slope. Mixture of varieties in the following approximate proportion: 80% Tempranillo, 12% Graciano, 3% Mazuelo and 5% Garnacha. Limestone soil, with pebbles on the surface in "Las Laderas" and more sandy soil in "Calitrancos".

**HARVEST:** Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

**WINEMAKING:** Traditional elaboration with fermentation in an open stainless steel vat, autochthonous yeast and gentle plunging the cap to carefully extract noble tannins from the skin. Malolactic fermentation and subsequent aging in French oak foudre.

**SOIL:** Poor soils with a high limestone content helps create structured wines with an exceptional tannin concentration.

**CLIMATIC YEAR:** The winter was extremely dry and mild, with lower rainfall than usual. Some plots located in the Sierra de la Sonsierra were also affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to lower production. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall, with sufficient vegetation, allowed the grapes to ripen with excellent freshness, which will be the hallmark of this vintage.

**ANALYTICAL PARAMETERS:** Alcohol: 15%  
Ph: 3.62  
Residual Sugar: 2.29 g/l

**Nº OF BOTTLES:** 4.486 (0,75 cl) and 200 Magnum



