



## BLANCO 2021 (2nd YEAR)

**VINEYARDS:** Only native varieties: 70% Viura, 25%, Tempranillo Blanco and 5% Garnacha Blanca, from vineyards located around Haro (limestone soils) and the Alto Najerilla (clay-ferrous soils). Generally old bush vines located in the highest areas.

**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 year began with the the arrival of the Filomena storm, bringing heavy snow and rain and providing hydration to the vineyards. Later, Spring saw occasional frosts in April and numerous storms in June. During summer, there was an almost total lack of precipitation during July and August, which had not been seen before. The maturation was accompanied by a period of water stress in warmer areas, but in very good conditions in cooler, higher regions. At the end of September and just before the harvest in the warm areas, there were heavy rains, which made harvest difficult in these early areas, but greatly favored the final maturation in the higher areas later. In summary, an excellent year for vineyards where it was possible to wait and harvest according to the normal schedule.

**ANALITICAL:** Alcohol: 13% vol. — Ph: 3.45 — Residual Sugar: 1.3 g/l.

**No. OF BOTTLES:** 45.000





## CRIANZA 2019

**VINEYARDS:** 75% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 25% 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 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: 14.50%  
Ph: 3.66  
Residual Sugar: 1.2 g/l

**Nº OF BOTTLES:** 150.000 (0,75 cl) and 5.000 Magnum.





## HONORABLE 2017

**VINEYARDS:** Old vines located in different villages on the slopes of the Sierra Cantabria, from Lanciego to Labastida, which offers a summary of the different environments found along the Sonsierra. Mostly Tempranillo, but also some Garnacha and Graciano that added freshness.

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

**WINEMAKING:** The grapes from the distinct plots from the different towns are destemmed but not crushed before fermentation in separate tanks. Pumping over and maceration allow for the gentle extraction of tannin. Aging in French oak barrels and 20% American for approximately 18 months.

**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:** The 2017 vintage will go down in history as "the year of the frost". After a dry and mild winter, budding occurred notably early in the season. Then, on April 28th, the eve of San Prudencio, temperatures dropped below zero in the majority of our vineyards. This event played a definitive role in our approach to the vineyard throughout the vegetative cycle. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties. This was earliest vintage in Rioja's recorded history, and the final result has been exceptional: very fragrant and balanced wines, thanks to the fresh nature of our vineyards' locations, among other factors. Nevertheless, it was a curtailed vintage, with average yields lower than usual.

**ANALYTICAL:** Alcohol: 15% | Ph: 3.65 | Residual sugar: 1.7 g/l

**Nº OF BOTTLES:** 19.000 (75 cl.), 40 Double Magnum (3L) and 20 Jeroboam (5L).





## VIÑA DORANA RESERVA 2017

**VINEYARDS:** Old bush vines grown in the Alto Najerilla region, next to the Cardenas River, specifically within the triangle formed by the towns of Cordovin, Badarán and Cárdenas, at an altitude between 600 and 710 meters above sea level. 60% Tempranillo and 40% Garnacha.

**HARVEST:** Manual harvest of bunches in 200 kg boxes.

**WINEMAKING:** 4 days of cold pre-fermentation maceration, with short pumping over, taking maximum care while extracting tannin, followed by aging in 225-liter second and third year French oak barrels for 24 months. The wine then spends a minimum of 12 months in bottle.

**SOIL:** Fertile, ferrous clay soils, characteristic of the Alto Najerilla region, where vines show little sign of water stress.

**CLIMATIC YEAR:** The 2017 vintage will go down in history as "the year of the frost". After a dry and mild winter, budding occurred notably early in the season. Then, on April 28th temperatures dropped below zero in the majority of Rioja. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties, which is easier to achieve in the Alto Najerilla area. After the earliest harvest known in Rioja, the final result was exceptional, with very fragrant and balanced wines, thanks to the fresh character of the vineyards and the Garnacha in the area. Nevertheless, it was a short vintage, with an average yield lower than usual.

**ANALYTICAL :** Alcohol content: 14%  
pH: 3.65  
Residual sugar: 1.3 g/l

**Nº OF BOTTLES:** 37.000 (0,75 cl) and 500 Magnum.





## 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





## EL PREDILECTO 2021

**VINEYARDS:** Old vines located at the foot of the two mountain ranges that frame the Ebro River valley, where the grapes provide greater fruit character. 35% Tempranillo from the highest area of Samaniego near the Sierra Cantabria mountains and 65% Garnacha from Alto Najerilla, in the triangle formed by the towns of Badarán, Cordovin and Cárdenas, in the Sierra Demanda mountains.

**HARVEST:** Manual harvest of bunches in 200 kg boxes, followed by hand selection of clusters in the cellar.

**WINEMAKING:** Tempranillo and Garnacha are fermented separately. 100% destemmed, but without crushing. Cold fermentation with native yeast and a short maceration. Subsequently, the two wines are blended and refined in concrete for approximately 5 months.

**SOIL:** Tempranillo grown on whitish limestone soils characteristic of the Sierra Cantabria and Garnacha grown on ferrous clay soils, reddish in color, with a high iron content.

**CLIMATIC YEAR:** The year began with the Filomena storm providing hydration to the vineyards followed by occasional frosts in April and storms in June. During summer, there was an almost total lack of precipitation during July and August, which is atypical, and maturation was accompanied by some water stress in warmer areas, but in good conditions in cooler regions. At the end of September in the warm areas, heavy rains made the harvest difficult in these early ripening areas, but greatly favoured the final maturation in higher areas. In sum, an excellent year for vineyards that were harvested at the normal time.

**ANALYTICAL :** Alcohol content: 14,5%  
pH: 3.60  
Residual sugar: 1.5 g/l

**Nº OF BOTTLES:** 37.000 (0,75 cl).





## PANCRUDO 2020

### 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:** 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

**ANALYTICAL PARAMETERS:** Alcohol: 14,5%  
Ph: 3.32  
Residual Sugar: 1.5 g/l

**Nº OF BOTTLES:** 8.962 (0,75 cl) and 264 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





## MONTES OBARENES 2019

### TERROIR SELECTION

**VINEYARDS:** 25% Tempranillo Blanco from the surrounding area of Haro, 65% Viura, 5% Malvasía and the remaining 5% consisting of a blend of Garnacha Blanca and Calagraño from our vineyard Las Laderas de Ollauri.

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

**WINEMAKING:** Fermented and aged on fine lees in new French oak barrel - 80% of the wine - and aged on fine lees in an ovoid concrete tank - 20% of the wine-.

**SOIL:** Vineyards grow in calcareous-clay soil with high limestone content.

**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.

**ANALITICAL PARAMETERS:** Alcohol content: 14,5%  
pH: 3.45  
Residual sugar: 1.9 g/l.

**No. of BOTTLES:** 7.214 (75 cl.) and 262 Magnum.

