



BLANCO 2024 (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 SO₂, 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 2024 harvest was marked by low production that yielded a near perfectly ripe grape. Overall, a cool vintage, with slowly maturing fruit and unmatched vegetation on the vines. A mild, dry winter gave way to a cold, rainy spring in which the shoots that had sprouted didn't grow. Summer arrived with the usual June storms that hampered flowering, followed by a cool July in Rioja, where it didn't get hot until mid-August. When the temperatures rose, storms began and alleviated the potential water stress typical of late summer. Veraison was very late compared to prior years, but on traditionally normal dates. Everything was idyllic until September, with storms that precipitated the harvest. We started in lowland areas where ripening was more advanced and were able to wait longer in the upper Najerilla area where, because ripening was less advanced during the rains, the condition of the fruit was better. The harvest was completed October 11, concluding a year of contained alcohol levels and marked acidity in certain areas and varieties.

ANALITICAL: Alcohol: 13,5% vol. — Ph: 3.36 — Residual Sugar: 1.6 g/l.

No. OF BOTTLES: 45.000





CRIANZA 2022

VINEYARDS: 75% Tempranillo from vineyards in the foothills of the Cantabria range 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 French and American oak barriques.

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

CLIMATIC YEAR: Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave and in May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F). Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

**ANALYTICAL
PARAMETERS:** Alcohol: 14,5%
Ph: 3.67
Residual Sugar: 1.9 g/l

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





HONORABLE 2021

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 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: 14,5% | Ph: 3.60 | Residual sugar: 2.0 g/l

Nº OF BOTTLES: 18.465 (75 cl.), 30 Double Magnum (3L) and 10 Jeroboam (5L).





VIÑA DORANA RESERVA 2018

VINEYARDS: Old bush vines grown in the Alto Najerilla region, next to the Cárdenas 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 weather conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snowfall on January 6th, which was a sign of things to come: a cold and rainy vintage. After one of the earliest harvests in our history, we returned to a long-cycle harvest. The wines of 2018 have great personality, with freshness and a very fruity character. This vintage is reminiscent of the "tried and true" Rioja vintages: very fluid wines with great aging potential.

ANALYTICAL : Alcohol content: 14%
pH: 3.58
Residual sugar: 1.8 g/l

Nº OF BOTTLES: 29.000 (0,75 cl) and 700 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 2023

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, Cordovín 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. Low temperature-controlled fermentation with native yeast and a short maceration. Subsequently, the two wines are blended and refined in concrete for approximately 6 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 started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL : Alcohol content: 14 % - pH: 3.69 - Residual sugar: 2.0 g/l

Nº OF BOTTLES: 32.277 (0,75 cl) and 206 Magnum (1,5 cl).





PANCRUDO 2023

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, barriques and foudre, and 35% in egg-shaped concrete tanks

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

CLIMATIC YEAR: The year started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL PARAMETERS: Alcohol: 14,5%
Ph: 3.41
Residual Sugar: 1.8 g/l

Nº OF BOTTLES: 8.084 (0,75 cl) and 170 Magnum.





CERRO LAS CUEVAS 2023

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 barriques.

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

CLIMATIC YEAR: The year started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL PARAMETERS: Alcohol: 14% | Ph: 3.48 | Residual Sugar: 2.1 g/l

Nº OF BOTTLES: 2.492(0,75 cl) and 47 Magnum





MONTES OBARENES 2022

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: Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave that would come in late Spring. In May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F), which is unusually high for that time of year. Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

ANALITICAL PARAMETERS: Alcohol content: 14%
pH: 3.44
Residual sugar: 1.9 g/l.

No. of BOTTLES: 6.796 (75 cl.) and 233 Magnum.

