



## BLANCO 2025 (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 2025 harvest began with a humid winter and moderate temperatures. Budbreak was relatively late, forecasting a lower yield. Spring was very rainy, with cold temperatures that slowed the growth of the shoots. This large amount of water caused an early outbreak of downy mildew. Treatments began a month earlier than usual and were applied twice as often. Summer arrived with cool months in June and July, and it continued raining through June, ending in early July. August was warm, with nearly 20 days of extreme temperatures, accelerating the ripening. September was perfect for phenolic ripening, with daytime temperatures between 22 and 25°C and nighttime temperatures between 7 and 10°C. This resulted in complete phenolic maturity with alcohol levels of 12.5%. Rain fell in some areas in mid-September, lowering the alcohol level and helping the skins to mature. The harvest began on September 17 with Viura from San Vicente de la Sonsierra and ended on October 10 in Badarán. It was a precise harvest, skin maturity and a good acidity. A paradoxical vintage, with ripe skins and low alcohol. A great year that offers wines that are approachable and highly enjoyable.

**ANALITICAL:** Alcohol: 13,5% vol. — Ph: 3.39 — Residual Sugar: 1.1 g/l.

**BOTTLES:** 50.000





## 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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- ANALITICAL PARAMETERS:** Alcohol: 14.5%  
Ph: 3.60  
Residual sugar: 1.2 g/l.
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- No. OF BOTTLES:** 19,000





## CRIANZA 2023

**VINEYARDS:** 75% Tempranillo from vineyards in the foothills of the Cantabria range and 25% Garnacha from the Upper Najerilla (Badarán).

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

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**WINEMAKING:** Three 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 oak barriques.

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

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**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.

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**ANALYTICAL  
PARAMETERS:** Alcohol: 14,5%  
Ph: 3.67  
Residual Sugar: 1.8 g/l

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**N° OF BOTTLES:** 150.000 (75 cl) and 5.000 Magnum.

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## 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)





## 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.





## 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).



## 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).





## 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 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.

