



GÓMEZ CRUZADO

Blanco 2º Año

Rioja is a complex and diverse wine region, divided by the Ebro River, which separates the Atlantic climate of the north from the Continental climate to the south and east. Rioja Alta north of the Ebro shares more similarities with Rioja Alavesa than with Rioja Alta to the south, which is politically divided between the Basque region and La Rioja province. Tempranillo thrives in the limestone-rich soils north of the Ebro, while Garnacha is more prominent further south and east. Other red and white varieties also play a role in Rioja wines.

The region's rich history includes cultural exchanges, particularly after phylloxera devastated French vineyards, bringing French winemakers to Rioja. This influx, facilitated by the Haro railway station, influenced Rioja's winemaking style, which became regulated during Franco's dictatorship. Since the early 1990s, Rioja has evolved into a diverse and exciting wine region.

At every step of the evolution of Rioja and at its center in Harro's Barrio de la Estación de Harro has been Gomez Cruzado. Founded in 1886 by Ángel Gómez de Arteché, it was purchased in 1916 by Ángel and Jesús Gómez Cruzado, beginning a close relationship between ex-pats of Rioja living in Mexico and the fortunes of this property. Modest in size and profile throughout most of its history, Gomez Cruzado was purchased in 2004 by the Baños family of Mexico, who brought in winemaker David González and viticulturalist Juan Antonio Leza to revitalize and redefine the property's range of wines. Today, the property encompasses 25 hectares of estate vineyards with access to 100 hectares of vines from growers with long-standing relationships with the estate. The cellar was modernized, but the original concrete tanks were restored, and the stocks of barrels were refreshed, resulting in a neoclassical style of Rioja.

Blanco 2º Año is 70% Viura, 25% Tempranillo Blanco, and 5% Garnacha Blanca and Malvasía from old bush vines on limestone-rich vineyards near Haro and the ferrous clay soils of Alto Najerilla in southern Rioja Alta. The name refers to an old tradition of releasing the white wines of Rioja in their second year rather than after extensive aging or no aging at all. A slow, gentle pressing under reductive conditions balances the fruit expression of these varieties with the minerality and complexity of their *terruño*.

ORIGIN

Spain

APPELLATION

Rioja

SOIL

Clay-limestone, ferrous clay

AGE OF VINES

30-80

ELEVATION

400-700 meters

VARIETIES

Viura, Tempranillo Blanco, Garnacha Blanca, Malvasía

FARMING

Sustainable

FERMENTATION

Hand harvested and sorted at the winery, 50% destemmed, gentle pressing, natural yeast fermentation in stainless steel tanks, minimal SO2

AGING

6 months on the lees in concrete (2/3) and untoasted French oak barrels (1/3)

ACCOLADES

92 – 2023 USS – Wine Advocate

91 – 2023 USS – Vinous Media

91+ – 2022 USS – Wine Advocate

