



GÓMEZ CRUZADO

Montes Obarenes

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.

Montes Obarenes is a blend of two-thirds Viura, one-quarter Tempranillo Blanco, and the remainder Malvasía Riojana, Calagraño, and Garnacha Blanca from the estate vineyard of Las Laderas in Ollauri. Monte Montes Obarenes blends modernism with its preference for French versus American oak barrels, but its inspiration is classical, with its focus on indigenous varieties planted in chalky soils close to the Sierra de Cantabria. The result is an elegant wine of length and mineral precision with a silky texture and a long life ahead.

ORIGIN

Spain

APPELLATION

Rioja

SOIL

Chalky clay-limestone

AGE OF VINES

60+

ELEVATION

400-450 meters

VARIETIES

Viura, Tempranillo Blanco, Malvasía, Garnacha Blanca, Calagraño

FARMING

Sustainable

FERMENTATION

Hand-harvested, natural yeast fermentation in French oak barrel and concrete vats

AGING

12 months on the fine lees in French oak barrels (80%) and concrete (20%)

ACCOLADES

95+ – 2021 Montes Obarenes – Wine Advocate

91– 2016 Montes Obarenes – James Suckling

95 – 2016 Montes Obarenes – Wine Advocate

94 – 2015 Montes Obarenes – Wine Advocate

