



# GÓMEZ CRUZADO

## Honorable

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 Arteche, 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.

Honorable comes from a collection of vineyards stretching from Lanciego to Labastida that share a similar *terruño* – a shallow, pale, low-nutrient clay-limestone soil over bedrock. As a result, these vines of Tempranillo, with smaller percentages of Graciano, Garnacha, and Mazuelo, are low-yielding with concentrated fruit. While Tempranillo makes the largest contribution, the other varieties will wax and wane in percentage depending on the vintage.

### ORIGIN

*Spain*

### APPELLATION

*Rioja*

### SOIL

*Shallow and rocky clay-limestone*

### AGE OF VINES

*50+*

### ELEVATION

*500-600 meters*

### VARIETIES

*Tempranillo, Graciano, Garnacha*

### FARMING

*Sustainable*

### FERMENTATION

*Hand-harvested, destemmed but uncrushed, natural yeast fermentation in tank, daily remontage, gentle maceration*

### AGING

*18 months in 225L French (80%) and American (20%) oak barrels*

### ACCOLADES

93 – 2019 Honorable – Wine Advocate

93 – 2019 Honorable – James Suckling

91 – 2017 Honorable – Wine Advocate

