



GÓMEZ CRUZADO

Viña Dorana Reserva

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 Harro 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.

The Baños family originally hailed from Badarán – a village at the southern edge of Rioja. Believing in the potential of the ferrous clay soils and high-altitude vineyards of this long-overlooked part of Rioja, Viña Dorana bears a historic label from Gomez Cruzado for this blend of 60% Tempranillo and 40% Garnacha. Their confidence isn't bluster as the fresh and intense qualities of this terruño take brilliantly to the moderation provided by 24 months in barrel.

ORIGIN

Spain

APPELLATION

Rioja

SOIL

Ferrous clay

AGE OF VINES

20–50

ELEVATION

600–710 meters

VARIETIES

Tempranillo, Garnacha

FARMING

Sustainable

FERMENTATION

Hand-harvested, 4-day pre-fermentation maceration, natural yeast fermentation in tank, with short pump-overs and gentle maceration

AGING

24 months in neutral 225L French oak barrels (2nd and 3rd fill), then 12 months in bottle

ACCOLADES

93 – 2017 Viña Dorana Reserva – Wine Advocate

