



Gomez Cruzado

Gómez Cruzado Honorable is a stunning Rioja blend, crafted from some of the oldest vines in the region, delivering richness, structure, and elegance that embody the essence of classic Rioja.



Honorable 2016

Rioja, Spain

Region and Vineyards

The **Honorable** originates from **La Rioja Alta**, specifically from Gómez Cruzado's oldest vineyards located in the **foothills of the Sierra Cantabria**. These vineyards, with vines over **50 years old**, are planted on **south-east facing slopes**, benefiting from excellent sun exposure that ensures optimal ripening.

The soils here are **poor and chalky clay**, with a striking white color and calcareous rock slabs beneath, contributing to the wine's minerality and structure. The vineyards feature a **field blend of Tempranillo (90%), Graciano (4%), and Garnacha (4%)**, grown alongside Mazuela and Viura, which are included in small quantities. This biodiversity adds depth and complexity to the final wine.

Winemaking

Honorable was meticulously crafted using grapes harvested by hand into **15 kg crates**, ensuring pristine quality. After a **4-day pre-fermentative maceration at low temperatures**, fermentation occurred in temperature-controlled tanks with **daily remontage and délestage**, techniques designed to optimize extraction of color, flavor, and tannins.

Malolactic fermentation took place in **new French oak barriques** with weekly bâtonnage, adding texture and complexity. The wine was aged for **18 months in thin-grained new French oak barriques**, allowing the flavors to integrate harmoniously while retaining freshness and elegance.

Tasting Notes

- **Color:** Deep ruby red with garnet hues.
- **Aroma:** Intense aromas of dark plums, black cherries, and figs, complemented by creamy oak, Christmas spices, and hints of tobacco.
- **Palate:** Rich and full-bodied, with flavors of ripe black fruit, balanced by bright acidity and smooth tannins. The creamy mouthfeel is punctuated by notes of vanilla and clove, leading to a long, elegant finish.

Alcohol :14,50 %

Composition: 90% Tempranillo, 4%
Graciano, 4% Grenache



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Did you know?

Honorable represents a **contemporary reinterpretation of Rioja's Gran Reserva category**, showcasing Gómez Cruzado's commitment to blending heritage with modern winemaking techniques. The wine is intentionally labeled without an age statement, reflecting its unique style and vision.

Wine Pairing Ideas

- **Pan-fried venison with redcurrant sauce:** The wine's tannic structure and fruit-forward profile pair beautifully with the gamey richness of venison and the tart sweetness of redcurrants.
- **Braised lamb shanks:** The wine's depth and spice complement the savory, slow-cooked flavors of lamb.
- **Roasted wild mushrooms:** The earthy tones of mushrooms enhance the wine's mineral and spice elements.
- **Manchego cheese:** Aged Manchego's nutty, tangy notes harmonize with the creamy oak and ripe fruit of the wine.



Robert Parker (RP) : 93 Points (2016)

Honorable has always been the most traditional of their bottlings, but the 2016 Honorable shows a lot less oaky than in past vintages. The wine is fresh and balanced, keeping its balsamic side but giving more room to fruit and chalkiness, coming through as cleaner and more focused. I'm sure the freshness of 2016 has helped, but there is a clear line of progression in all the wines, and Honorable is not an exception. This should develop magnificently in bottle. It's mostly Tempranillo with some 10% made up of other red and white varieties—Viura, Malvasía, Garnacha Tinta, Mazuelo and Graciano—with good ripeness and freshness. It matured in French oak barrels for 18 months. 18,000 bottles produced. It was bottled in February 2019.



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