

## Gomez Cruzado

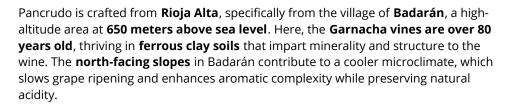
This modern and elegant Garnacha highlights the potential of high-altitude vineyards in Rioja, delivering a wine of precision, depth, and silky texture.



## Pancrudo 2020

Rioja, Spain

### Region and Vineyards



This region of Rioja Alta is renowned for its **unique terroir**, where the combination of ancient vines and sustainable viticulture practices reflects a commitment to revitalizing Garnacha's heritage in Rioja. Gómez Cruzado's focus on these old vineyards highlights their potential to produce wines with remarkable purity and finesse.



The Garnacha grapes are **harvested by hand** to ensure the selection of only the finest fruit. Fermentation takes place using **natural yeasts** in small tanks, with the inclusion of whole clusters and gentle **pigeage** to achieve a delicate extraction of tannins and color.

The wine undergoes ageing for **12 months** in a combination of **65% French oak foudres** and **35% concrete eggs**. This method balances oxygenation and purity, allowing the Garnacha's bright fruit and natural minerality to shine without excessive influence from oak. The result is a fresh, expressive, and textured wine.

## **Tasting Notes**

- Color: Bright ruby red with purple highlights.
- **Aroma**: Aromas of fresh red berries such as cherry and raspberry, intertwined with floral hints of violets, subtle spice, and earthy undertones.
- **Palate**: Medium-bodied with silky tannins and vibrant acidity. Flavors of juicy pomegranate, cranberry, and mineral notes lead to a refreshing, elegant finish.



Alcohol :14,35 %

Composition: 100% Grenache







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## Did you know?

Pancrudo is a tribute to Rioja's historic Garnacha vineyards, which for decades were overshadowed by Tempranillo. Gómez Cruzado has made Garnacha a cornerstone of its winemaking philosophy, using high-altitude, old-vine plots to reveal its potential for creating nuanced, terroir-driven wines.

#### Wine Pairing Ideas

- **Grilled lamb chops with rosemary**: The wine's fruitiness and acidity complement the savory, herbal flavors of lamb.
- **Vegetable ratatouille**: The earthy and sweet notes of roasted vegetables pair well with the wine's freshness and minerality.
- Paella with chicken and chorizo: The wine's acidity and red fruit notes balance the smoky, savory flavors of this classic Spanish dish.
- **Aged Manchego cheese**: The nutty and creamy texture of Manchego enhances the wine's silky texture and bright fruit.

# 95 Lebertenge

#### Robert Parker (RP): 95 Points (2020)

The 2020 Pancrudo shows more balanced and approachable than the 2019, with more elegant tannins, fresher fruit and a little less alcohol (this is 14%). It's pure Garnacha from Badarán and is named after the Pancrudo mountain where the Cárdenas River is born, a zone that in the past was devoted to "clarete" wines (rosé mixing red and white grapes). It feels a bit closed and shy with fennel notes of freshness (but it is a ripe year too) and a medium-bodied palate with fine tannins and some austerity. It should develop nicely in bottle. 9,500 bottles were filled in May 2022.



