



CRUZ DE ALBA Crianza 2006

Cruz de Alba is born from vines planted in 1971 in the Pago de los Hoyales, in Padilla del Duero, Heart of Ribera. The grapes were handpicked at their best ripening moment, and had a traditional winemaking and aged in French and American oak barrels that give elegance and distinction to this singular wine from our cellar.



GRAPE

100% Tinto Fino (Tempranillo)



HARVEST

It was a year of extreme conditions and contrasts, with very good ripening levels, we carried out the hand-picking of grapes during the third, fourth week of September, and in the first week of October.



WINEMAKING

After the temperature controlled fermentation, this wine was kept for fifteen months in new American and French oak barrels and 10 months in bottle.



TASTING

It is dark cherry red, nearly black. On the nose it unfolds powerful aromas of seasoned fruit, black cherries and black fruit over a discreet balsamic background from the quality wood used in the ageing. Noticeable tones of fresh roasted coffee beans, cedar wood and graphite. The sandy and chalky soils where the vines grow have marked a character of flint and aromatic herbs. On the mouth it shows a fine structure, it is potent and in full evolution.



SERVICE AND FOOD PAIRING

Drinking temperature between 17°C and 18°C. It matches red meat and elaborated game dishes, stews and mature cheeses.

