



Cruz de Alba

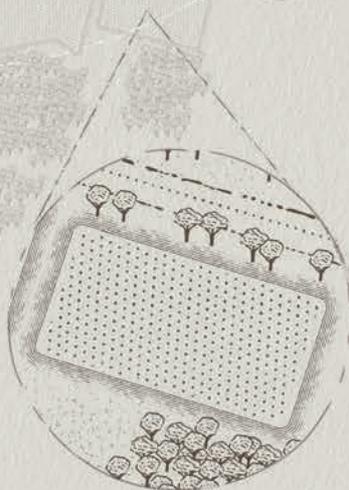
Finca Los Hoyales 2016

"We are guests in this land, and the more we respect it, the more deeply we will grow to understand it and the more it will give us in the future".

Sergio Ávila, winemaker.

Finca Los Hoyales comes from old vines, grown in a small exceptional sector of our vineyard.

D.O. Ribera del Duero



Hoyales

Parcel: 1.8 ha plot in our Finca Los Hoyales.

Orientation: East-West.

Vines: planted in 1963, these are the oldest vines on the estate.

Variety: 100% tempranillo.

Soil: very poor, sandy, pinewood type.

Altitude: 700 metres.

Viticulture: biodynamic.

Type of planting: retrained on trellis.

Spacing: Marco Real.

Certification: organic in the vineyard.

Production: 6.000 bottles.





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Growing cycle and harvest

A typical Ribera del Duero vintage, faithfully responding to the climatic conditions, something to be increasingly grateful for. In January, just before spreading the manure, the 4 calcareous salts were used to balance up the soil's nutrition, preparing it for the shooting and canopy growth in June and July to be smooth and balanced. The summer was hot, with little rainfall, but the mornings were damp requiring us to use preparation 501 on two occasions so that the dew did not harm the health of the grapes. This, together with some leaf thinning, allowed us to reach véraison correctly.

September and October were hot, with no rain, favouring correct, slow ripening. We managed to get a high content in colour and aromas, with the help of homeopathic treatments. We completed the vineyard work with the harvest between the 5 and 16 October, obtaining a level of ripeness and quality which could not have been better.

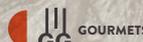
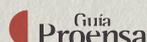
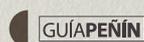
Vinification and ageing

Harvested by hand with selection of the clusters in the vineyard. Gently stemmed and fermented in 500-litre oak barrels. Malolactic in new, 500-litre, French-oak barrels. Subsequently the wine remains in the same barrel, ageing on its lees for 22 months with no racking, only gentle stirring from time to time. Bottled without filtering and left to rest for 10 months before release for sale.

Sensations, by Pedro Ballesteros

“A benchmark for aromatic precision and tannic intensity, this is astonishingly dense but still smooth. Chewy and enticingly sweet tannins, tertiary notes of coffee and dry beans on the finish. Shows great winemaking rather than a particular origin. A new jewel in Zamora Co’s stable of great Rioja and Rías Baixas wines. Textbook, modern-style, high-end Ribera”

- 95
- 93
- 97
- 98
- 94



pH: 3,54 | Alcohol: 14,5 % Vol. | Acidity: 5,69 | Residual sugar: 1 g.