



Cruz de Alba

D.O. Ribera del Duero

Originating from the sandiest area in the Finca Los Hoyales vineyard, Cruz de Alba Reserva is an elegant silky and modern Tempranillo. Balanced and complex, it represents the essence of a new style in the Ribera del Duero region.



VARIETY

100% Tempranillo.



THE 2012 VINTAGE

The 2012 vintage, considered as Very Good, was marked by a sprout with cool temperatures, generous rainfall during the spring, and a dry summer relieved by punctual rains in the area. The late rains of October, together with the unbeatable conditions of temperature and humidity allowed a correct maturation of the grapes before their manual harvesting.



WINEMAKING AND ELABORATION

After fermentation, at controlled temperature, this wine aged for 20 months in French oak barrels, using the system of thirds: 1/3 new barrels, 1/3 in barrels of one year, and 1/3 in second year barrels. Afterwards it stayed for several months in the bottle before being launched to the market.



TASTING NOTES

Dark cherry-red colour with a garnet rim. The nose is very strong, with aromas of black fruit, nuances of toasted and lactose materials and a hint of spices. Very complex and delicate, crisp with an elegant structure and rounded tannins, a very long persistent finish.



SERVICE AND PAIRING

16-18°C, IT perfectly accompanies cured cheeses, white and red meats, game dishes and all kinds of sausages.

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