



Cruz de Alba 2020

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Field Notebook by Sergio Ávila.

Isn't life strange and how our outlook on the things around us changes as we get older?

The other day, eating dinner with my children, they were complaining about "How lucky you oldies are now you don't have to study or do exams"

Nothing is further from the truth, because we will never stop learning or "studying", especially when you work in the fields and you are only a learner in this great school that is nature.

2020 was a year in which we had to apply our knowledge, intuition and a lot of observation, because nature is a great teacher and is going to show us the answers if we know how to listen to her.

We will all remember 2020 as the year when we had to confine ourselves in isolation to avoid the mass spread of a dangerous disease. But outside our homes, spring did not stand still. There was abundant rainfall and the temperatures were kind. The rabbits wasted no time in leaving their warrens (mid March), at the same time as the butterflies were spreading their wings to receive the warmth of the sun, which told us that it was already getting a bit late to apply the Maria Thun and 500 preparations, which tend to work better when the days are cooler and there is little sunshine, so we had to get a move on to be able to apply them as they deserved.

Bud break was early, as also were the songs of the quails, around 5 May, with hot days and cool nights.

We applied valerian to prevent the buds "catching cold", although a light hoar frost took away some of them as a result of being too premature.

We applied some more of the 500 preparation at the end of July, as there was a lot of exposure to sunlight and the plant cover was already suffering water stress. We avoided tilling the soil to protect microbiota by not exposing them to ultraviolet rays (lethal for many of them).

Ten days later, we decided to shred the plant cover to create a layer of material that would protect the soil from radiation, heat and dehydration. I think that was the key to keeping the soil this year.



On 30 July, the first change of grape colour appeared, early, like everything else this year, which considerably increased the vines' need for water, which we supplied with short periods of watering a few days apart.

The summer passed and finally, on 30 September we harvested the first grapes with exceptional balance and flavour.

Perceptions in the bodega.

It is important to continue with the same philosophy and respect in the bodega, otherwise we wouldn't maintain the personality of the grape. The integrating forces of October meant that the fermentations were a pure delight. The aromas we could enjoy were clean, sharp and fresh, with an incredible sensation of the fruit. These sensations lasted no more than 7-8 days, as the musts quickly dried and we had to press them.

The resulting wines have had everything they required in order to be aged without any problems, in 1/3 new, 1/3 one-year old and 1/3 two-year old French-oak casks. The acidity is very important at this time, which had been positively influenced by the applications of 500 and María Thun in the vineyard, allowing us to work the wines with the harmony and balance which characterise them.

Here again the biodynamic calendar marks the work to be done. Racking, moving casks, bottling, etc., are all governed by it, selecting the ideal fruit or flower days to be able to make such a fragrant, tasty, balanced wine as the one we are presenting to you today.

Sincere Wines

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D.O.
Ribera del Duero

"Observe, learn and discover each day. A process which is renewed at nature's pace. A path of passion, hard work and common sense with the aim of intensifying life in the vineyard".

Sergio Ávila Oenologist

In the golden mile of Ribera del Duero, in a unique vineyard called Finca Los Hoyales, grow the Cruz de Alba vines.



Variety: 100% Tempranillo.

Hectares: 40 ha, in sandy loam soils.

Año de plantación: 2018, 2006, 1997 y 1960.

Orientation: Generally N-S.

Climate: Continental.

Altitude: 700 metres.

Yield: +/- 4,500 kg.

pH: 3,58 Alcohol: 14.5% Vol. Acidity: 5.66 Residual sugar: 1,3 g.



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