

Cruz de Alba Roble 2022



Field Notebook by Sergio Avila.

The cycle for this vintage faithfully reflected the character of the Castilian plateau, with certain **variations caused by climate change**. Although the effects have been observed over a number of years, it was in 2022 when winter and summer polarised in a much clearer way, leaving spring and autumn as seasons of transition.

While **rainfall was above the annual average**, this was concentrated in very specific episodes, and during the summer the rains virtually disappeared completely, which was not good for the vines. **The early shooting required rapid action**, so green harvesting, canopy management and treatments were carried out in a short period of time of barely a month and a half.

Véraison started on 1 August, earlier than the average historical date, which is around 7 August. I always say the key to the harvest is September, the month which determines whether it begins earlier or is delayed. On this occasion, the advance which we had seen since shooting continued, so **harvesting began on 21 September**, the earliest date on record in the history of Cruz de Alba. A manual harvest in which we collected some tasty, healthy, balanced grapes.

Perceptions from the bodega.

Early harvests tend to be “easy” to work with in the winery, and that was the case in 2022. With fermentation at 24.5°C and careful, gentle pumping over, our **Cruz de Alba Roble 2022 appears fresh, with a fruity character**, features which define its style and personality.

The six months spent in new, French-oak casks has given it an **elegant sensation of clean wood**, achieving a perfect balance and respecting the fruit.

On the nose, Cruz de Alba Roble is fragrant; while on the palate it is flavoursome, fresh and fruity, leaving a **reminder of wine which perfectly encapsulates the 2022 vintage**.



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D.O.
Ribera del Duero

“Biodynamic agriculture is the path we have chosen to produce wines which are full of life, able to express in the purest possible way this tiny Ribera de Duero Terroir”.

Sergio Ávila, Oenologist.

In Cruz de Alba Roble we find a combination of respectful viticulture, traditional, committed winemaking and the pursuit of the purest expression of the terroir from which it springs.



VINEYARD

Location: Peñafiel district.

Variety: 100% tinta fina.

Soil: Sandy loam.

Climate: Continental.

Altitude: 700 metres.

pH: 3,75 Alcohol: 14,7% ABV. Acidity: 5,25 Residual sugar: 1 g.