



Roble 2024



Field Notebook by Sergio Ávila

ERainfall was concentrated at the beginning and end of an overall mild winter. January brought high humidity, with the fogs of the Duero valley occurring from the second to the fourth week.

Budburst began slightly earlier than usual, on 24 April. On 7 May, the temperature dropped to -0.1°C , with no significant impact.

The growing cycle developed normally, apart from one heavy hailstorm that affected a small part of the vineyard. An infusion of horsetail and homeopathy (Arnica montana) repaired the damage and helped the vines recover from stress.

The storms of June and July caused no lasting impact.

August was a very hot month, with temperatures reaching 40°C on the 16th. The extreme heat caused a temporary halt in growth, delaying the harvest slightly.

In September, the vines were still showing the effects of the excessive heat, so we applied 501 to aid ripening. The harvest began on 23 September.

Notes from the Winery

The fermentation process was straightforward, with the grapes showing bright aromas from the start. Short, carefully timed pump-overs gave the wine its personality and pronounced fruitiness.

Six months in new French oak barrels added subtle wood character without masking the fruit.

On the nose, Cruz de Alba Roble 2024 is fragrant; on the palate, it is flavoursome, fresh and fruity, with a lingering finish true to the 2024 vintage.

Roble

2024



D.O. Ribera del Duero

Cruz de Alba Roble brings together respectful viticulture, artisanal winemaking, and an unadulterated expression of its terroir.

"Biodynamic agriculture is our chosen approach to produce wines full of life, expressing this small terroir of Ribera del Duero in its purest form."

Sergio Ávila
Winemaker at Cruz de Alba

Location: Peñafiel region.

Variety: 100% Tinta Fina (Tempranillo).

Soil type: sand and silt.

Climate: Continental.

Altitude: 700 m.

Technical data



Contains Sulfites

