



SINCERE WINES

Reserva

Parcela Fuentelún

2020



Field Notebook by Sergio Ávila

There is no substitute for experience—as we saw in 2020. One minute we might think everything revolves around us, and the next we realise how small we really are. Nature follows its own course, indifferent to our desires, and complacency can have disastrous consequences.

In 2020, everything happened much earlier than expected, even as the world around us slowed down due to the health crisis. The orchids flowered 20 days early, and wild asparagus started appearing in mid-March. It was clear—budding was right around the corner. Spring was here! Biodynamic preparations helped us keep fungal attacks at bay. In particular, preparation 501 is invaluable here—just 5 grams per hectare helps maintain a healthy environment for the vines and their fruit.

Meanwhile, the vigorous growth of the cover crops told us that, beneath the surface, water, nutrients, and sunlight were bringing the soil to life—and we knew that would mean structure, complexity, and harmony for our 2020 Fuentelún.

And so, after waiting patiently for the grapes to reach their optimal ripeness, we decided to start the harvest on October 6.

Notes from the Winery

Working with fruit so very clean and expressive is a rare learning opportunity that's full of surprises. Healthy, balanced grapes make everything flow naturally, which meant that work in the cellar was simple and satisfying.

Fermentation took place over a week at 24.5°C. Following malolactic fermentation, the wine aged for 20 months in French oak barrels—one-third new, one-third once-used, and one-third twice-used. The result is a wine of unique, approachable yet complex character.

Wine reflects its surroundings. Throughout its life, everything that happens around it becomes part of what it is. As a result, Fuentelún has absorbed the respect, care, and attention to detail embodied in our work—born of our experience, our philosophy, and ultimately, ourselves.

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D.O. Ribera del Duero



The elegance of the heart of Ribera del Duero, more alive and pure than ever thanks to biodynamic viticulture.

"Every vintage surprises us with its wonderful character. It is the power of the grapes, the harmony of the viticulture and, above all, the fact that we have been able to understand what kind of farming this special plot requires".

Sergio Ávila
Winemaker at Cruz de Alba

Age: 40 años.

Climate: continental.

Altitude: 700 metres.

Orientation: north-south.

Variety: 100% Tempranillo.

Soil: sandy, with a contribution of silt and clay. Poor in organic matter.

Viticulture: biodynamic.

Plantation framework: trellis.

Certification: ecological in the vineyard.



Technical data



Contains Sulfites

