

Cruz de Alba

Finca Organic Los Hoyales 2017



RED STILL WINE



SPAIN



RIBERA DEL
DUERO



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Rich red from Ribera del Duero, perfumed with black fruit and spice and finished with a fine, tangy hint of balsamic vinegar.

VITICULTURE

Meet Cruz de Alba's exceptional vineyard, FINCA LOS HOYALES, nestled in Ribera del Duero's golden mile. Managed by the unique 'vine whisperer' Sergio de Avila, it yields top-notch Tinto Fino grapes. Sergio's pioneering Agrohomeopathy approach minimizes intervention, fostering vineyard-vine connection. His flagship, Finca Los Hoyales, Spanish oenology gem.

VINIFICATION

Hand-harvested, selectively picked clusters. Gently destemmed, oak fermentation. Malolactic in new French oak. Aged 22 months on lees, stirred gently. Unfiltered, bottled after 10 months, ready for sale.

FOOD MATCHING

Matches perfectly with cured cheese, red and white meat, and poultry dishes.

SIZE	75cl
VINTAGE	2017
ABV	14.5%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Natural Cork
SKU CODE	G7656217
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Ribera del Duero
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.7g/l Tartaric
RESIDUAL SUGAR	2.6g/l
SKU	G7656217