



FINCA
LOS HOYALES

Finca los Hoyales, 96 Decanter points!

This wine, whose first vintage was released earlier this year achieved also Decanter Gold Medal

Finca Los Hoyales achieves the highest score of all Ribera del Duero wines

Finca los Hoyales 2012 achieves 96 Decanter points. British magazine, which also awarded this wine with a Gold Medal, chooses again the most special hand crafted wine elaborated in Bodegas Cruz de Alba (Quintanilla de Onésimo, Valladolid, Spain).

More than 16000 wines all around the world took part in this demanding tasting panel, standing Finca los Hoyales 2012 and also highlighting as the "Sommelier Choice" by relevant wine personalities like Sara Jane Evans MW and Pedro Ballesteros MW.

This score places Finca los Hoyales among the wine elite (second best among all Spanish wines, and Best Ribera del Duero punctuation), a major achievement for this wine which landed on the market in the first months of 2016

Decanter highlighted "*a polished nose of ripe red fruits, toasty notes and mineral hints. The palate is concentrated with spice, game and fruit compote with a vegetal edge. Pretty and elegant, this wine evolves in the mouth with a juicy finish and a long life ahead of it*".





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Biodinamic Agriculture

Finca Los Hoyales 2012 is elaborated with 100% Tempranillo grapes, coming from “Los hoyales single vineyard”, a 1,8 hectares plot planted more than 50 years ago in Padilla de Duero, (Valladolid). Elaborated following the strictest principles of biodynamic agriculture, agrohomeopático and dowsing, it was harvested manually with a careful selection of clusters in the vineyard, and fermented in new French oak barrels, where it made the aging process for 22 months without racking. It has a dark cherry color with garnet rim, and countless extraordinary aromatic fruit, balsamic and mineral aromas.

From this small artisan winery in the Ribera del Duero Golden Mile, winemaker Sergio Avila claims for nature’s respect and the search of balance with the environment as a way of life. With a limited production, 6000 bottles of this 2012 vintage have been prepared with all care and dedication from the moment of harvest.

The plot belongs to the oldest vineyards of the estate, with vines planted 53 years ago, where the soil is very poor and is expressed with intensity and a very poor performance. However, vines are self-regulating to meet their own needs: *“My grandfather used to say: If the land does not apply to potatoes, you have to plant wheat, if not it does well, then put barley. And if not, rye. If it’s not even good, then plant your vineyard”* says the winemaker.

2012 harvest was very good, despite climate changes. There is no year is like the previous one, *“that’s why we need to start from the beginning in each cycle. The taste, the color and aroma of our wine will depend exclusively on nature’s action on the crops”*.