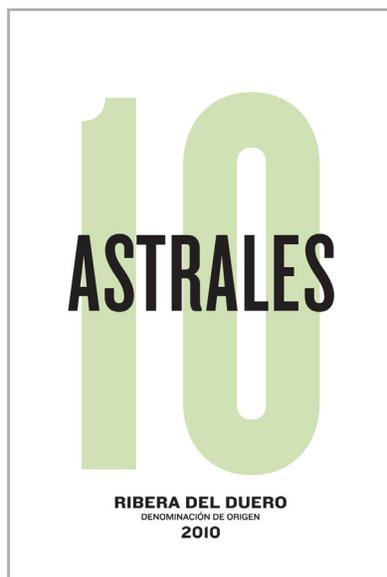


Astrales 2010



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino

Winery: Bodega Los Astrales began work at the end of 2000 by the hands of the Romera de la Cruz family – a family with 3 generations of wine growers – who were grape suppliers for other wineries but now they bottle their own production with Eduardo Garcia as Technical Director. Eduardo is the enologist at Mauro, Mauros (family estates) and partner at Leda and the Paixar. After he finished his studies in Bordeaux, he trained at Cos D’Estournel, Hubert Lignier and Ridge.

The focus of the winery is to extract all of the character of old vine, head pruned, organically farmed Tinto Fino. The clay soils and cooler than average microclimate are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity. Organic methods are followed (not certified).

Wine: 2010 was an excellent vintage with moderate weather after a cold winter and mild spring. There was more abundant rain during the year. A few late frosts led to irregular veraison. Harvest took place starting on October 7 with dry weather throughout. It was a long and relatively mild season with gradual ripening. Yields averaged 4,000 kg/ha.

Native yeast, relatively short macerations, and pumping over as opposed to punch downs, are key in maintaining all the fruit character and getting the highest bouquet intensity. Movement of the grapes proceeds by gravity throughout the winery with the goal of avoiding a rough extraction of tannins. The wine was aged 20 months in 80% French oak barrels and 20% American, 30% of which were new.

Reviews: “This could be the best Astrales to date. Alluring scents of plum, blueberry and spice are backed by balsam dust and briary pipe-tobacco aromas. Deep and tannic on the palate, then packed with mocha, chocolate, toasted marshmallow, cassis and cherry cough drop flavors, this is fixed and firm now, with a staunch, intense, nervy finish.” *Editor’s Choice*

96 points *The Wine Enthusiast* Issue 2708, September 2014

“Big fruit palate; powerful tannins underpinning great concentration. Hint of liquorice and peppery spice on the finish - very long; needs time.” 18/20 pts (93) Radford’s 10 of the best list

93 points *Decanter Magazine* November 2012

“Stains the palate with intense raspberry and floral pastille flavors, picking up notes of mocha and licorice with aeration. Shows a seamless quality on the penetrating, focused, very long finish.”

92 points *International Wine Cellar* Issue 170, Sept/Oct 2013



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