

Astrales 2013



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. They hired Eduardo Garcia as Technical Director who earned a degree in winemaking at the University of Bordeaux and who has worked at Ch. Cos D'Estournel, Hubert Lignier and Ridge Vineyards as well as Leda, Mauro/Maurodos and Paixar in Spain.

The focus of the winery is to extract all of the character of old vine, head pruned, organically farmed Tinto Fino planted outside of the village of Anguix. The clay soils and cooler than average microclimate compared to the rest of Ribera del Duero are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity.

Wine: 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:

“Color: Cherry, Garnet Rim; Aroma: Mineral, Expressive, Spicy; Palate: Tasty, Ripe Fruit, Long, Good Acidity, Balanced” **93 points** *Guia Penin 2017*

“Dark fruit aromas covered by generous oak. Substantial tannin, juicy acidity, blackberry and damson fruit.” *Decanter World Wine Awards Commended 2016*



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