

Astrales 2014 (red)



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:

“Opaque ruby. Vibrant red and dark berry and floral scents, along with suggestions of licorice, vanilla and pipe tobacco. Sweet and sharply focused on the palate, offering juicy black raspberry and cherry liqueur flavors sharpened by a vein of zesty minerality. Densely packed yet lithe, delivering solid closing thrust; smooth tannins lend shape and gentle grip. I like the vivacity of this wine.”

92 points *Vinous* Spain's New Releases, Part 2: Triumphs and Travails – May 16, 2017

“It has a sweet, fruit-driven nose with judicious oak that shows the hand of a winemaker. The palate is sleek and polished, also quite nicely crafted...”

92 points *The Wine Advocate* Issue 229 March 1, 2017

“offers up a really superb bouquet of cassis, black plums, cigar wrapper, a fine base of soil, a touch of balsam bough, woodsmoke and a very stylish and discreet framing of nutty new oak. On the palate the wine is deep, full-bodied and impressively light on its feet...It is one of the most sophisticated bottles of Ribera del Duero I have tasted in a long time...”

93+ points *View from the Cellar* Jan/Feb 2017



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