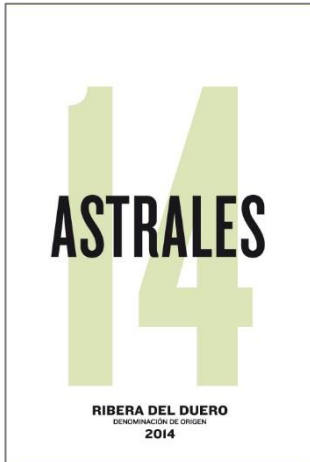


Astrales 2014 (Red Wine)



Bodega Los Astrales began work at the end of 2000 at the hands of the Romera de la Cruz family, a family with 3 generations of wine growers. They produced their first vintage in 2001 under the guidance of Technical Director Eduardo Garcia. Pepe Hidalgo has been making the wines since the 2013 harvest.

Astrales started with 15 hectares of vines aged between 20 and 70 year old. In 2003 and 2004 they planted another 14 hectares, increasing their holdings to their current 29 hectares. Vines are grown in vaso form with shorter trunks than in most of Ribera del Duero helping to shield the vines from the strong, local winds. This local wind contributes to the accumulation of polyphenols and sugars. No chemicals are used in the vineyard.

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 mesoclimate are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity.

Appellation	Ribera del Duero D.O.
Grapes	100% Tinto Fino (Tempranillo)
Altitude / Soil	820-880 meters / clay-rich alluvial soil
Farming Methods	Traditional methods, no herbicide use
Harvest	Hand harvested into small boxes
Production	Hand sorted prior to fermentation and malolactic conversion in stainless steel tank
Aging	Aged between 16-18 months in 80% French and 20% American oak barrels, 33% new
UPC / SCC	8437006813211 /

Reviews:

"...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, with excellent nascent complexity, fine focus and grip, moderate tannins and very fine length on the well-balanced finish. This carries its 14.5 percent very well indeed and shows no signs of heat, but will need a few years in the cellar to let the tannins soften up a bit and the secondary layers of complexity to start to emerge. It is one of the most sophisticated bottles of Ribera del Duero I have tasted in a long time outside of the purview of Goyo Garcia! 2021-2050+." **93+ points**, *View from the Cellar* Feb. 2017

"Lusty black-fruit aromas are earthy, oaky and smooth, exemplifying an excellent Ribera del Duero. A palate with pulsing acidity tempers rich flavors of blackberry, chocolate and vanilla. Creamy oak and some fire on the finish guarantee that this will evolve nicely through 2028."

93 points, *The Wine Enthusiast - Editor's Choice* April 2018

"...Dark and dense and deeply flavored, with lavish accents of toast, spices and smoke from oak aging, this has plenty of power to please lovers of big, rich wine. Yet it also displays considerable finesse, with very pure fruit flavors (dark cherry predominating) that ultimately outrun the wood notes, lending an overall sense of freshness and grace to the wine. As a result, you could pair this successfully with anything from a charcoal grilled steak to less assertive dishes like roasted pork or duck. It will benefit considerably from decanting, but take care not to let anyone else taste it after you pull the cork...or it will never last until dinner is actually served."

93 points, *Wine Review Online* Michael Franz; July 25, 2017

