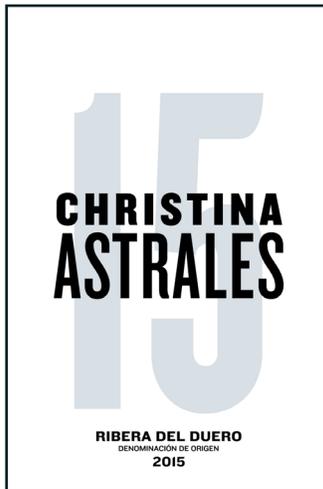


Astrales Christina 2015



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tempranillo

Winery: Bodegas 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.

Astrales owns 15 hectares located in Anguix (120 inhabitants) of which 9 are vineyards of 20 to 70 year old vines. Vines are grown in vaso form with shorter trunks than in most of Ribera del Duero helping to shield the vines from the wind which contributes to the accumulation of polyphenols and sugars.

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.

Wine: This wine is produced from a selection of best grapes from the 90 year old Fuente Santa vineyard. They come from lower yielding vines averaging 3,500 kg/ha. All grapes were manually harvested into small boxes. The wine was fermented in a 5,000 kg wooden vat with native yeasts and saw 15 days contact with skins. After fermentation the wine was racked to oak barrels and underwent a natural malolactic fermentation. The wine was then aged for 20 months in 100% New French oak barrels. Bottled unfiltered and without clarification.

Reviews: “...[offers] up a pure and complex nose of red plums, cherries, a touch of pomegranate, cocoa powder, soil tones and a well done framing of nutty new oak. On the palate the wine is pure, full-bodied, complex and rock solid at the core, with lovely focus and balance, ripe, well-integrated tannins and outstanding length and grip on the vibrant and very promising finish.” **94 points** *View from the Cellar; Issue #75 - May/June 2018*

“It’s powerful and concentrated, with spicy oak flavors but with very good balance and fine-grained tannins following the line of the 2014.”

93+ points *The Wine Advocate; Issue #238 - August 2018*

“Max level full-toast oak gives this brute an almost burnt nose, but with subtler leathery berry and crude oil notes it’s not just about the oak. To no surprise, this is intense and powerful on the palate. Flavors of maple, chocolate, toast and blackberry are pressed into a stocky whole that doesn’t dissipate on the finish. Drink from 2020-2032.”

93 points *The Wine Enthusiast; November 2018 - Cellar Selection*



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