

# Astrales Christina 2021 (Red Wine)



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 winegrowers – 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, Maurodos (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, headpruned, 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).

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tinto Fino (Tempranillo), from the single, 95-year-old Fuente Santa vineyard
<b>Altitude / Soil</b>	850-880 meters / alluvial soil with rounded pebbles and a high proportion of red clay
<b>Farming Methods</b>	Traditional methods, no herbicide use
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Fermented with native yeasts in a large wooden tank for 15 days, malolactic conversion in barrel
<b>Aging</b>	Aged for 20 months in French oak barrels, 100% new, bottled unfiltered and unfiltered
<b>UPC / SCC / Pack Size</b>	8-437016-2-12004 / 8-437016-2-12103 / 6

## Reviews:

"As I have mentioned in the past, the Christina bottling from Bodegas los Astrales' is a single vineyard wine, made from a plot of ninety-five year-old tempranillo vines in the Fuente Santa vineyard, which sits at nearly nine hundred meters above sea level. This wine undergoes malolactic fermentation in barrel and is raised entirely in new French oak casks for twenty months. The 2021 vintage of Christina comes in at a robust fifteen percent alcohol offers up a deep and nascently complex bouquet of red plums, black cherries, Cuban cigar wrapper, a delicate array of spice tones (with nutmeg predominant), a complex base of soil and a very refined framing of new French oak. On the palate the wine is deep, full-bodied, refined on the attack and just a bit hot on the backend, with a superb core of fruit, fine soil undertow and grip, ripe, chewy tannins and a long, focused and really quite well balanced finish. This carries its fifteen percent alcohol most impressively, but I would have loved to have seen it come in at 14.5 percent, just to give the wine a tad more vibrancy on the nose and palate. That said, this is still a beautifully made wine. 2038-2075."

**93+ points View from the Cellar** John Gilman; May-June 2025

