

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 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, 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, 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. Organic methods are followed (not certified).

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

Reviews:

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