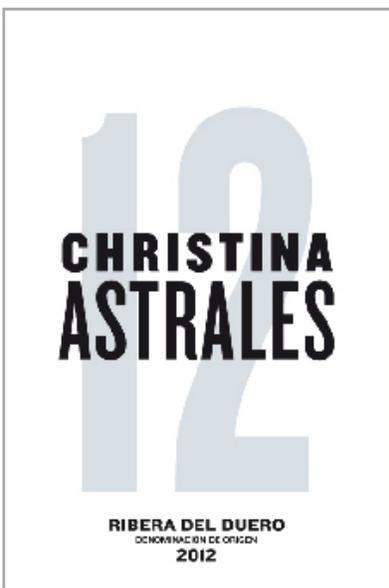


Astrales Christina 2012



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino (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, Maurosos (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:

“Licorice, mineral and sanguine flavors frame a deep well of currant and blackberry notes in this expressive red. Muscular tannins and balsamic acidity support the broad texture, giving way to floral and espresso details. Flamboyant. Best from 2017 through 2027.”

94 points *Wine Spectator* Issue August 31, 2015

“Bright purple. Heady, oak-spiced aromas of ripe black and blue fruits, incense and smoky Indian spices. Sappy, expansive and alluringly sweet, with deeply concentrated boysenberry and vanilla flavors given lift and spine by juicy acidity and an intense mineral quality; at once rich and nervy. Finishes with smooth tannins and outstanding thrust. From a single plot of vines reportedly planted over 90 years ago.”

93 points *Vinous* Central Spain: Tempranillo and Beyond December 2015



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