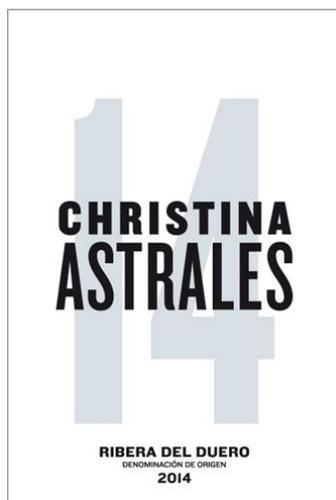


Astrales Christina 2014 (Red Wine)



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, 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.

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.

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	8437006813020 / / 6

Reviews:

“Dense and structured. Cassis and plum flavors mingle with mocha, loamy earth and black olive notes, imparting a balance of fruit and savory character. Drink now through 2030.”

94 points *Wine Spectator Insider*; March 22, 2017

“Brilliant purple. Primary black and blue fruits, potpourri, Indian spices and vanilla on the explosively perfumed nose; a mineral flourish adds urgency and lift. Sweet, deeply concentrated, oak-spiced boysenberry and cherry cola flavors spread out steadily on the palate, picking up spiciness and a touch of star anise on the back half. Lush, broad and seamless in texture, finishing with excellent clarity and smooth tannins contributing shape and gentle grip.” **94 points** *Vinous Media*; *Spain’s New Releases Part 2: Triumphs and Travails* - May 16, 2017

“...aromas of smoky bacon, hints of tar and ripe black fruit. It’s powerful and concentrated with spicy oak flavors, but with very good balance.” **93 points** *The Wine Advocate*; Issue #229 - March 1, 2017

“The 2014 version is excellent, offering up a deep and classy nose of black plums, black cherries, a lovely touch of soil, dark chocolate and a very well-done base of smoky new oak. On the palate the wine is pure, full-bodied and quite elegant in profile, with a fine core, lovely focus and nascent complexity and a very long, ripely tannic and well-balanced finish.” **93 points** *View from the Cellar*; January/February 2017

“A rich plum and meaty nose, then a powerful but not overly tannic palate with a light touch at the finish.”

92 points *JamesSuckling.com*; August 2018

