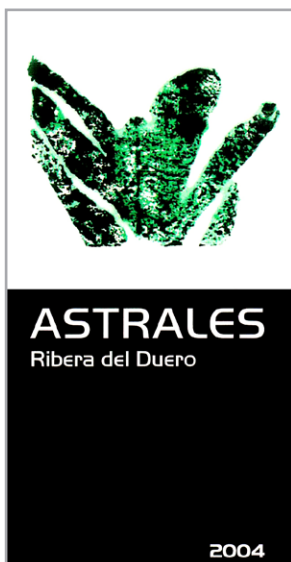


Astrales 2004



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino

Winery: 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 studied winemaking in Bordeaux, trained at Cos D'Estournel (Bordeaux), with Hubert Lignier (Burgundy) and worked at Ridge vineyards (Santa Cruz California). Astrales' vineyards are located in the village of Anguix (120 inhabitants) which is cooler than much of Ribera del Duero leading to increased minerality in the wines. The winery has 9 hectares are aged between 30 to 80 years old. During 2003 and 2004, they planted another 14 hectares of Tinto Fino, the local clone Tempranillo.

Wine: Harvested 21 hectoliters/hectares between October 8-12. Native yeast, shorter rather than longer macerations, preferences for pumping over, keeping all the fruit and getting the highest bouquet intensity, gravity movement of the grape and avoiding a rough extraction of tannins guide the winemaking. Aged 18 months in 80% new French oak and 20% American oak with approximately 30% new every year. Lightly fined with egg whites and bottled without any filtration.

Reviews:

“Opaque purple. Suave, oak spice-accented blackberry and candied plum aromas, complicated by sexy violet and rose florality. Sweet and velvety but focused, with lively blueberry and creme de mure on the palate and hints of candied licorice and black tea on the back. Firms up on the finish but there's a boatload of sweet, potent dark fruit here.”

92 points *International Wine Cellar* issue 133 July/Aug '07

“Grown in Anguix, one of the coolest spots in Ribera del Duero, this 100 percent old-vine tinto fino shows the influence of a warm vintage, with explosive and ultragenerous flavors of chocolate, plum and coffee. Its texture is soft and round, as voluptuous as a movie star from the '50s.”

93 points *Wine & Spirits* October '07

“Alluring and exotic. Kirsch and raspberry ganache aromas leap from the glass. The flavors carry through the palate, with mocha, blueberry and smoky notes building through the finish. A modern style, yet distinctive, a bit wild. Drink now through 2015.”

94 points *Wine Spectator* April '08



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