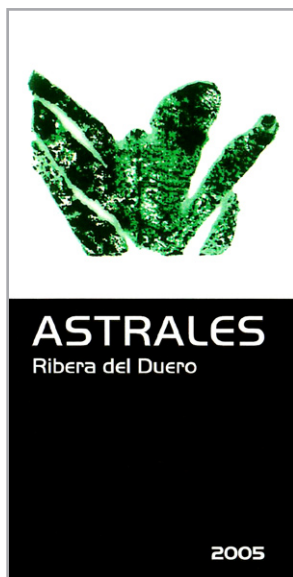


Astrales 2005



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 is the enologist at Mauro, Mauros (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. During 2003 and 2004, they planted another 14 hectares of Tempranillo. 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. No

chemicals are used in the vineyard beyond sulphur and that only if absolutely necessary. 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: Of the thirty hectares planted, ten are actually used to form the backbone of the wine from eight different plots. Native yeast, shorter rather than longer macerations, preferences for pumping over as opposed to punch downs, are key in maintaining all the fruit character and getting the highest bouquet intensity. Movement of the grapes proceeds by gravity throughout the winery with the goal of avoiding a rough extraction of tannins. The wine was aged 18 months in 80% French and 20% American oak barrels. The policy is to change 30% of the barrels every year.

Reviews:

“A worthy successor to the superb 2004... it exhibits an enticing perfume of toasty oak, pencil lead, mineral, blackberry, and licorice. Smooth-textured, layered, and intensely flavored, the wine is currently tightly wound but very well-balanced. It will need a minimum of 5-7 years to reveal its full potential. This lengthy effort will well reward those with patience (and youth) by providing pleasure through 2030”

93+ points *Wine Advocate* issue 175 February ‘08

“This is a huge and impressive step up from the 2003 Astrales, which was fine but not at this level. Here we’re talking about color, bouquet, palate feel, intense flavors, finish, you name it. It’s pure, ultratasty, chocolaty, smooth and pleasurable. Astrales is the complete package and a wine to watch.” **Top 100 Enthusiast Wines for 2008 (#15), Top Shelf Editor’s Choice**

95 points *Wine Enthusiast* November 15 ‘08



Selected by Aurelio Cabestrero®

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571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

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