

Astrales 2007



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, 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. 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: The Romero de la Cruz family has twenty nine hectares planted, only twelve of which are used to form the backbone of the wine. Yields were around 1.5 tons/acre. The estate’s clay soils and cooler than average mesoclimate helped to maintain natural acidity in the grapes. Native yeast, relatively short macerations, and 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 17 months in 80% French, 20% American oak barrels, 30% of which were new.

Reviews:

“Purple/black colored, it delivers a superb aromatic array of smoke, pencil lead, espresso, spice box, blackberry, and licorice. On the palate this full-bodied, opulent offering is packed and stacked with dense black fruit and spice notes, enough structure to blossom for another 4-6 years, and a lengthy finish. It admirably combines power and elegance”

93 points *Wine Advocate* issue 188 April 2010

“Shows almost all that’s great about the region: dark, smoky, floral berry and chocolate aromas followed by juicy, acid-driven boysenberry, spice, bitter chocolate and peppery flavors. An excellent effort for a tough vintage, with dynamite power and a poise. Drink 2012–2018.” **Top 100 Enthusiast Wines for 2010**

94 points *Wine Enthusiast* October 2010



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 10/2010