

# Astrales 2008



**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:** 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 20 months in 80% French oak barrels and 20% American, 30% of which were new.

## Reviews:

“Alluring notes of blackberry, huckleberry, lilac and licorice mingle in this graceful red. This is supple, but with a core of well-integrated tannins that keeps this firm and focused. Toasty oak makes a lovely frame. Drink now through 2022.”

**94 points** *Wine Spectator* August 2011

“Vivid ruby. Explosive aromas of black raspberry, cherry-cola and sandalwood, with a spicy overtone. Sappy, penetrating red and dark berry flavors display an intriguing blend of richness and vivacity. Very fresh and precise on the impressively long finish, with the spice and red fruit notes repeating.”

**93 points** *International Wine Cellar* issue 158 Sept/Oct 2011



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