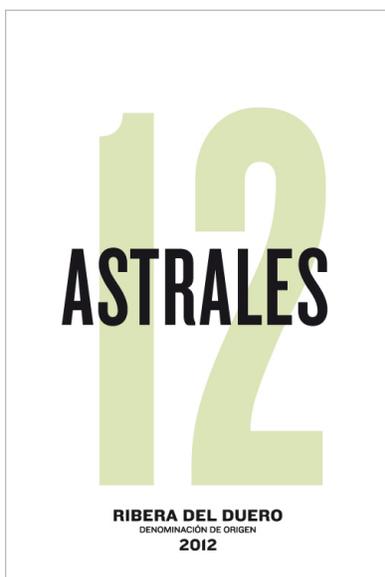


Astrales 2012



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. They hired Eduardo Garcia as Technical Director who earned a degree in winemaking at the University of Bordeaux and who has worked at Ch. Cos D'Estournel, Hubert Lignier and Ridge Vineyards as well as Leda, Mauro/Maurodos and Paixar in Spain.

The focus of the winery is to extract all of the character of old vine, head pruned, organically farmed Tinto Fino planted outside of the village of Anguix. The clay soils and cooler than average microclimate compared to the rest of Ribera del Duero are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity.

Wine: 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: “At three years of age, it is already quite complex and easy to enjoy...Layered aromas and flavors include notes of black cherry and blackberry along with accents recalling espresso bean, cocoa powder and baking spices...Rounded in texture and quite deep in flavor, the wine has enough definition and grip to work best with food, but the tannins are so fine-grained and polished in character that you'll find yourself tempted to sip this on its own.”

94 points *Wine Review Online* Michael Franz, November 24, 2015

“I was very impressed with the 2012 Astrales, which has notes of flowers, Indian spices, tons of fruit and nicely integrated oak. It's compact, with no fissures, great balance and all components in sync, fine-grained tannins and good acidity. 54,000 bottles produced.”

93 points *Wine Advocate* Issue 221, October 2015

“Saturated ruby. Deeply pitched black and blue fruit preserve and lavender pastille scents are complemented by vanilla, anise and pipe tobacco. Sweet, broad and seamless, offering sappy blueberry and cherry-vanilla flavors that tighten up with aeration. The floral quality comes back emphatically on a long, gently tannic finish that leaves smoke and mineral notes behind. This suave, energetic wine spent 20 months in 80% French and 20% America oak barrels, a third of them new.”

92 points *Vinous* Central Spain: Tempranillo and Beyond December 2015



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 12/2015