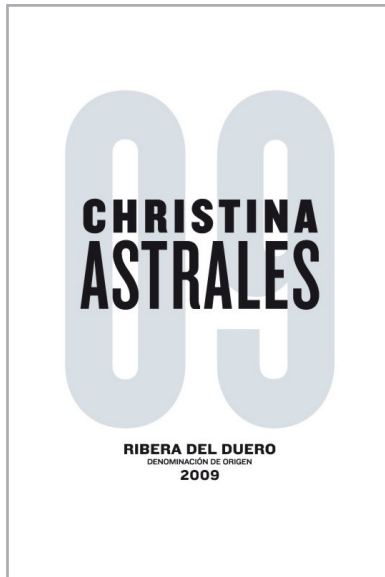


Astrales Christina 2009



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino (Tempranillo)

Winery: Bodegas 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. 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.

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: There are three major factors differentiating this wine versus the “regular” bottling of Astrales. First, the wine will be a selection of the strongest single vineyard each year, depending on vintage characteristics and wine-maker Eduardo Garcia’s impressions; this 2009 is sourced from the Fuentesanta vineyard, pictured at left. Second, all of the wine sees malolactic fermentation in oak barrels. Third, the wine is aged in only new French oak. This wine is produced from a selection of best grapes from the 90 year old Fuente Santa vineyard. They come from lower yielding vines. All grapes were manually harvested into small boxes. Yields were miniscule; less than 1 ton/acre. The wine was fermented in 2,000 Kg tanks with native yeasts and saw 15 days contact with skins. After fermentation the wine was racked to oak barrels and underwent a natural malolactic fermentation. The wine was then aged for 20 months in 100% New French oak barrels. Bottled unfiltered and without clarification.

Reviews:

“Bright violet color. Intensely perfumed aromas of black raspberry, cherry-cola, sandalwood, violet and vanilla, with a spicy note gaining strength with aeration. Broad, deep and sweet, with palate-staining red and dark berry flavors and a subtle overlay of candied flowers. Shows superb intensity on the very persistent finish, which features an exotic fruitcake quality.”

94 points *International Wine Cellar Issue 164 Sept/Oct 2012*

“This rich red shows concentration and focus, with dark flavors of cassis, espresso, licorice and mineral mingling in a polished texture over well-integrated tannins. Extracted but not heavy, with a graceful finish. Drink now through 2019.”

93 points *Wine Spectator September 2012*



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