

Astrales Christina 2014

**CHRISTINA
ASTRALES**

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN
2014

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, 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. 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: This wine is produced from a selection of best grapes from the 90 year old Fuente Santa vineyard. They come from lower yielding vines averaging 3,500 kg/ha. All grapes were manually harvested into small boxes. The wine was fermented in a 5,000 kg wooden vat 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:

“Brilliant purple. Primary black and blue fruits, potpourri, Indian spices and vanilla on the explosively perfumed nose; a mineral flourish adds urgency and lift. Sweet, deeply concentrated, oak-spiced boysenberry and cherry cola flavors spread out steadily on the palate, picking up spiciness and a touch of star anise on the back half. Lush, broad and seamless in texture, finishing with excellent clarity and smooth tannins contributing shape and gentle grip.” **94 points** *Spain’s New Releases, Part 2: Triumphs and Travails* May 16, 2017

“...aromas of smoky bacon, hints of tar and ripe black fruit. It’s powerful and concentrated with spicy oak flavors, but with very good balance.” **93 points** *The Wine Advocate* Issue 229 March 1, 2017

“The 2014 version is excellent, offering up a deep and classy nose of black plums, black cherries, a lovely touch of soil, dark chocolate and a very well-done base of smoky new oak. On the palate the wine is pure, full-bodied and quite elegant in profile, with a fine core, lovely focus and nascent complexity and a very long, ripely tannic and well-balanced finish.”

93 points *View from the Cellar* Jan/Feb 2017



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