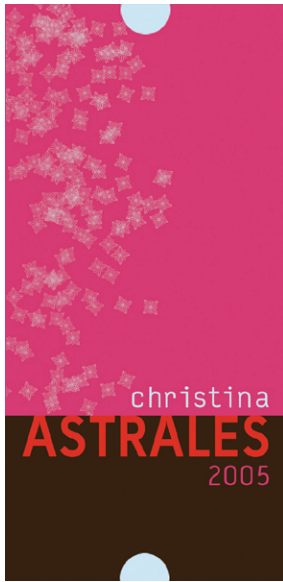


Astrales Christina 2005



Winery: Bodegas Los Astrales

Region: Ribera del Duero D.O.

Grapes: 100% Tinto Fino (Tempranillo)

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 studied winemaking in Bordeaux, trained at Cos D’Estournel (Bordeaux), with Hubert Lignier (Burgundy) and worked at Ridge vineyards (Santa Cruz California).

Aurelio’s second child, Christina was born in 2005. To commemorate this special event, he worked with 5 different wineries in Ribera del Duero to create 5 different special cuvees of wine for Christina. Aurelio picked Ribera del Duero for a number of reasons including that his family’s roots are from the region and that in his estimation some of the best wines in Spain are made there. The wines from Ribera del Duero display a unique combination of finesse, balance, power and intensity. Using only the best vineyard sites, a selection of the best grapes from old vines, and made in cooperation with some of the most talented winemakers of the region, each of the five wines shows the character of the excellent 2005 vintage along with unique personality of its particular vineyard.

Wine: Grapes for this wine come from the village of Anguix, which has a particularly cooler meso-climate than most of Ribera del Duero. Soils in the area tend to have more clay and sand, leading to a finer structure of tannin in finished wines. This wine is made from the oldest vines the winery owns grown in the Fuentesanta vineyard, aged 85 years . All movement of grapes and must in the winery proceeds by gravity. Grapes were hand harvested and sorted at the winery prior to fermentation in stainless steel tanks. Bottled in October 2007 after 21 months aging in new French oak barrels.

Reviews:

“The 2005 Astrales Christina (of which there are a mere 150 cases) is also 100% Tinto Fino sourced from the estate’s oldest vineyard, planted with 85-year-old vines. It was aged for 21 months in new French oak. Opaque purple/black, it reveals a superb perfume of pain grille, pencil lead, leather, spice box, floral notes, licorice, and blackberry liqueur. Massively constructed, powerful, but brooding, this full-bodied, intensely flavored, complex effort has a 60+ second finish. However, it demands a minimum of a decade of cellaring and will still be providing pleasure in 2045. It is a true vin de garde.”

97+ points *Wine Advocate* issue 175 February ‘08



Selected by Aurelio Cabestrero®

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