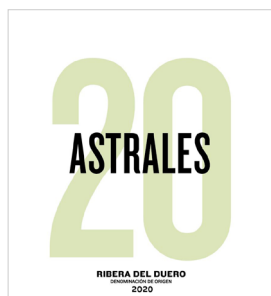


# Astrales 2020 (Red Wine)



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.

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. Organic methods are followed (not certified).

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tinto Fino (Tempranillo)
<b>Altitude / Soil</b>	820-880 meters / clay rich alluvial soil
<b>Farming Methods</b>	Traditional methods, no herbicide use
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Grape bunches are hand sorted prior to fermentation and malolactic conversion in stainless steel tank
<b>Aging</b>	Aged between 16-18 months in 80% French and 20% American oak barrels, 33% new
<b>UPC / SCC / Pack Size</b>	8-437016-2-12004 / 8-437016-2-12103 / 6

## Reviews:

“The 2020 Tinto “Las Covitalas” is made entirely from Garnacha, grown in organically certified (and now biodynamically) farmed vineyards planted on primarily stony, clay and limestone soils. The wine is fermented with indigenous yeasts with thirty percent whole clusters, with half the wine undergoing malo in older French casks and then aged for six months in three and four year –old barrels. It is bottled without fining or filtration and the 2020 version comes in at 14.5 percent octane. It offers up a deep and ripe nose of black raspberries, fruitcake, pepper, roasted game and garrigue. On the palate the wine is deep, full-bodied and rock solid at the core, with firm tannins and good focus and grip on the long and gently warm finish. This has a ton of personality for its very reasonable price point (\$18 in the US), but will need a bit of bottle age to soften up its tannins before drinking. 2027-2050.”

**92+ points View from the Cellar;** John Gilman; Issue 109, January – February 2024

