

Astrales Christina 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).

Appellation	Ribera del Duero D.O.
Grapes	100% Tinto Fino (Tempranillo), from the single, 95-year-old Fuente Santa vineyard
Altitude / Soil	850-880 meters / alluvial soil with rounded pebbles and a high proportion of red clay
Farming Methods	Traditional methods, no herbicide use
Harvest	Hand harvested into small boxes
Production	Fermented with native yeasts in a large wooden tank for 15 days, malolactic conversion in barrel
Aging	Aged for 20 months in French oak barrels, 100% new, bottled unfiltered and unfiltered
UPC / SCC / Pack Size	8-437016-2-12004 / 8-437016-2-12103 / 6

Reviews:

“There’s a muscular frame to this dense, deftly knit red, which offers a plush feel on the palate while supporting a generous range of cherry, plum sauce, olive and balsamico, plus rich hints of dark chocolate, singed alder and bay leaf. Fresh and poised, with pretty floral and spice notes wafting through the lasting finish. Best from 2025 through 2040. 635 cases made, 100 cases imported.”

94 points Wine Spectator; Alison Napjus – Issue July 31, 2024.

“Bodegas los Astrales’ Christina bottling is a single vineyard wine, made from a plot of ninety-five year-old tempranillo vines in the Fuente Santa vineyard, which sits at nearly nine hundred meters above sea level. This wine sees its malolactic fermentation done in cask and is raised entirely in new French oak barrels for twenty months. It too tips the scales at fifteen percent alcohol in this vintage and delivers an impressively refined aromatic constellation of black cherries, dark berries, cigar smoke, cola, lovely soil tones and plenty of smoky new oak. On the palate the wine is full-bodied, focused and quite elegant in profile, with superb depth of fruit, good soil undertow, ripe, well-integrated tannins and impressive balance and grip on the long, nascently complex finish. Though this comes in listed at the same octane as the regular bottling, it seems a touch cooler in the mouth and shows no heat on the backend. It is a superb young wine. 2037- 2075+..”

94 points View from the Cellar; John Gilman; Issue 109, January – February 2024

