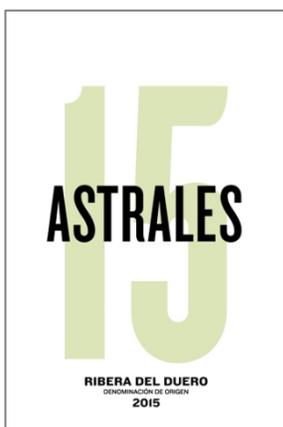


# Astrales 2015 (Red Wine)



Bodega Los Astrales began work at the end of 2000 at the hands of the Romera de la Cruz family, a family with 3 generations of wine growers. They produced their first vintage in 2001 under the guidance of Technical Director Eduardo Garcia. Pepe Hidalgo has been making the wines since the 2013 harvest.

Astrales started with 15 hectares of vines aged between 20 and 70 year old. In 2003 and 2004 they planted another 14 hectares, increasing their holdings to their current 29 hectares. Vines are grown in vaso form with shorter trunks than in most of Ribera del Duero helping to shield the vines from the strong, local winds. This local wind contributes to the accumulation of polyphenols and sugars. No chemicals are used in the vineyard.

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 mesoclimate are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity.

<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>	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</b>	8-437016-2-12004 / 8-437016-2-12103 / 12

## Reviews:

"Impressive, ripe dark plums and blackberries with nicely integrated oak-spice. The palate has smoothly delivered tannins and a very seamless, convincing build on the finish. Blueberry flavors abound. Drink or hold." **94 points** *JamesSuckling.com*; August 2018

"The 2015 Astrales Tinto is pretty ripe, coming in at 14.5 percent octane, but offers up fine purity in its bouquet of red plums, red and black cherries, cocoa powder, a good base of soil and smoky new oak. On the palate the wine is deep, full-bodied, nascently complex and very well-balanced, with a fine core of fruit, ripe, seamless tannins and lovely focus and grip on the poised and classy finish. Despite its 14.5 percent alcohol, this wine is cool in the mouth and beautifully balanced. I would give it four or five years in the cellar to allow some of its secondary layers of complexity to emerge. 2022-2050."

**93 points** *View from the Cellar*; Issue #75 – May/June 2018

"The harmonious 2015 Astrales manages to keep the poise in a warmer year, within the profile of the zone and house style, which is generously oaked and powerful but in search of elegance and balance. 70,000 bottles produced. It was bottled in July 2017." **92 points** *The Wine Advocate*; August 2018

"Roasted blackened aromas of berry fruits and black currant are a touch rough and could use more time to settle. A crisp snappy palate is intense, angular and showing grainy hard tannins. Spicy woody flavors of clove and campfire are intermixed with plum and berry fruit, while this feels lively, acidic and a bit fiery on the finish. Drink through 2030." **91 points** *The Wine Enthusiast*; Cellar Selection – November 2018

"Plum and blackberry flavors mingle with loamy earth, licorice and smoky notes in this solid red. Muscular tannins are well-integrated, showing enough acidity for balance. Drink now through 2030." **91 points** *Wine Spectator*; September 2018

