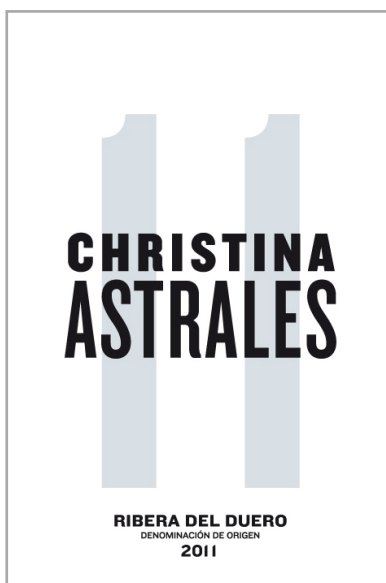


Astrales Christina 2011



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: “Denser and more concentrated than the regular [Astrales], and fermented and aged in new oak, it offers a silky texture, rich density of dark fruit flavors with toasted oak notes and minerals, and a long finish.”

95 points *International Wine Review Report 49: The Best of Spain, July 2015*

“Black in color and inky on the nose, this ultra-concentrated, superripe Tempranillo is smoky and toasty, with accents of graphite along with blackberry. An extracted, dense palate is braced by solid tannins and healthy acids. Blackberry, cassis and chocolate flavors conclude this rich, flashy wine. Drink 2016–2021.” *Cellar Selection*

93 points *The Wine Enthusiast Online Exclusive April 1, 2015*



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 07/2015