

áster

ÁSTER CRIANZA 2012

THE HARVEST

This vintage was greatly conditioned by harsh weather across Ribera del Duero. The growing cycle was affected by widespread drought in the summer, though occasional rains at key moments allowed for a ripening phase without incidents, and the grapes reached the crush pad in top condition. It was a year marked by low production in our plots propitiating high quality. During the harvest, we continued introducing improvements, both in the care of our vineyards —using more eco-friendly growing techniques— and in our winery. The official vintage rating was **Very Good**.

THE VINEYARD AND THE GRAPES

100% Tinta del País from the Fuentecojo, Otero Joven and La Cueva estate-owned vineyards surrounding the winery in Anguix, Burgos. They are on silt loam soils located at an altitude close to 780 meters.

WINEMAKING AND AGEING

We picked the grapes manually, very early in the morning, taking advantage of the cold to preserve the integrity of the clusters until they arrive at the winery sorting table. After destemming, the grapes were crushed and then put in tanks, where alcoholic fermentation took place. 80% of the wine underwent malolactic fermentation in French oak barrels, with weekly *bâttonages* for two months. The wine was aged for 22 months in new French oak barrels (70%) and the rest in French oak barrels with two wines. We racked this wine three times employing traditional methods and bottled it in July 2015.

TASTING NOTES

Intense dark cherry red; very clean and bright, with a lively ruby-red rim. The nose uncovers intense notes of wild berries and ripe fruit enveloping a rich balsamic core of sweet spices, cocoa, liquorice and mild herb scents. Impressively strong in the mouth, with nerve, a delicate acidity and good balance. Soft, tamed, round tannins give this wine the imprint of Ribera del Duero. With a broad aftertaste, the new Áster vintage will become more in the bottle over time. We particularly recommend it to enjoy char-grilled meat, large game, lamb and cured cheese.



- Alcohol content: 14.5% Vol.
- pH: 3.80
- Reduc. sug.: 1.3 g/l.
- TPI: 78

➤ Serving temperature: 17 °C

➤ Available in:



75 cl

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