

áster

ESTATE BOTTLED

ESSENCE AND TYPICITY OF RIBERA DEL DUERO

"An excellent blend of grapes from our estates to achieve the expression, typicity, and originality of Ribera del Duero wines."
Miguel Muela (Winemaker)

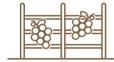


2021 VINTAGE

Mediterranean profile with challenging weather conditions throughout the cycle. Spring, with an irregular pattern of rains, gave way to a dry summer with high temperatures and moderate water stress, which helped the ripening and concentration of flavors in the grapes. A very high-quality harvest, shorter than in previous years, with wines of great intensity, concentration, aromatic complexity, and remarkable aging potential. Officially rated as EXCELLENT.



100% Tinta del País



Parcels: Fuentecojo, La Cueva, and Otero Joven surrounding the winery.



Loamy-silty soils at an altitude close to 780 meters.

HARVEST AND VINIFICATION

The harvest was carried out manually in 20 kg crates, selecting the best grapes on optical sorting tables. After 15 days of fermentation and maceration, the wine underwent malolactic fermentation in French oak barrels with weekly bâtonnages for two months.

AGEING

Aged for 16 months in new French oak barrels (75%), with the rest in two-year-old French oak barrels. We racked this wine three times using the traditional method, and it was bottled in July 2023.

TASTING NOTES

Very high intensity, with a clean and bright black cherry color and intense ruby rim. High complexity on the nose, where the blend of ripe black fruits and wild berry notes intermingles with intense aromas from the aging: licorice, clove, pepper, and toasted bread. On the palate, it shows power, the expression of smooth tannins, with a good balance between acidity and alcohol content, ending with a marked, long, and complex finish.



15% Vol. Serve between 16-18°C.



75 cL | 150 cL

ANALYSIS: Total acidity: 5.1 g/L | Volatile acidity: 0.56 g/L | IPT: 80 g/L