

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."

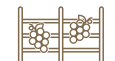
Miguel Muela (Winemaker)

2022 VINTAGE

Of a markedly Mediterranean profile, with challenging weather conditions throughout the entire growing cycle. Spring, marked by irregular rainfall patterns, gave way to a very dry summer with high temperatures, causing moderate water stress that helped concentrate flavors in the grapes. A harvest of very high quality, producing wines of great intensity, concentration, and aromatic complexity. Officially rated as VERY GOOD.



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 boxes, allowing for cluster selection in the vineyard and the subsequent selection of the best berries at the winery using an optical sorting table. After 15 days of fermentation and maceration, the wine underwent malolactic fermentation in French oak barrels, with weekly bâtonnage over a period of 60 days.

AGEING

For 16 months in new French oak barrels (75%), with the remainder in French oak barrels used for two previous wines. The wine was racked three times using the traditional method and bottled in July 2024.

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: 5.0 g/L | Volatile acidity: 0.68 g/L | IPT: 87 g/L



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