

áster

ÁSTER FINCA EL OTERO 2010



- Alcohol content: 14.7% Vol.
- Total Acidity: 5,60 g/l (tartaric acid)
- Volatile Acidity: 0.78 g/l (acetic acid)
- TPI: 86

➤ Serving temperature: 17 °C

THE HARVEST

The grapes harvested in El Otero vineyard fulfilled the great quality expectations held throughout the year. Our vineyard profited from good water availability provided by the generous winter rains and from the high summer temperatures, which allowed for unbeatable canopy development. During the ripening stage, favourable daytime temperatures, high sun exposure and low temperatures at night made it possible to have a superb vintage. The grapes were manually picked in 20 kg boxes early in the morning, when temperatures are around 3 °C. After selecting the best clusters, the destemmed grapes remained in tanks for 4 days until the start of fermentation. This cold soak resulted in musts with abundant colour, an elegant varietal personality, a perfect balance between alcohol and acidity and top-quality tannins. The official vintage rating was 'Excellent'.

THE VINEYARD AND THE GRAPES

Tinta del País from El Otero vineyard in Anguix, Burgos. This 4-hectare estate is located on lightly-eroded slopes in a dry, fairly barren area. We dedicate this high quality soil to elaborate this wine exclusively in top vintages.

WINEMAKING AND AGEING

Alcoholic fermentation took place in tanks, lasting 16 days. After maceration, the wine was put in new French oak barrels, where it completed malolactic fermentation for three months with a weekly bâtonnage of lees. We then picked a selection of the best barrels and, after blending them, we put them in new French oak in February 2011. The wine was aged for 15 months in new French oak barrels, where it was racked twice, employing traditional methods. In May 2012, we carried out a final selection of barrels and we bottled the wine in July 2012.

TASTING

Deep, dark-cherry red with an intense pink rim. Very powerful aromas, with notes of ripe dark fruit leading the way to balsamic and spicy notes underscored by light toasty toffee and mocha hints. Tasty and powerful in the mouth, with notable structure, good balance between acidity and alcohol, and marked yet round, polished tannins that give it a great mouthfeel. Its long, harmonious finish is marked by minerality and pleasant notes of spices and black liquorice.

November 2014