

# áster

## ÁSTER CRIANZA 2011



### THE 2011 HARVEST

The 2011 harvest in the Ribera del Duero featured exceptional health and superb quality, thanks mainly to the slow, well-balanced ripening of the Áster grapes. The harvest lasted a long time and the grapes were picked in a staggered fashion, based on the ripeness in each plot. This allowed us to pick grapes which produced wines with a moderate alcohol content, balanced acidity, lots of colour and, above all, great phenolic profusion, with top quality tannins as well. The D.O. Ribera del Duero Control Board rated this vintage as: EXCELLENT

### THE VINEYARD AND THE GRAPES

100% Tinta del País from the Fuentecojo and El Caño 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 of the first hours of the day to preserve the integrity of the grape clusters until they arrive at the winery sorting table. The clusters were stemmed and crushed and then put in tanks, where natural alcoholic fermentation took 14 days. 80% of the blend underwent malolactic fermentation in French oak barrels with several years' use, with weekly bâtonnages over 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 raked the wine three times employing traditional methods. This wine was bottled in July 2014.

### TASTING

Intense, deep, dark-cherry red; clean and bright. The still glass evinces penetrating aromas, with outstanding balsamic, spicy notes of fine wood. After swirling, these lead to intense notes of dark forest berries —ripe blueberries and blackberries— against a background of black pepper, liquorice, cloves and roasted coffee. Broad structure, balanced acidity and elegant, fine, ripe tannins. Aftertaste with spicy notes of wood, cloves and black pepper. The new Aster is a reflection of the power and elegance of the Ribera del Duero, which pairs with old cheese, roasts and big game.

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- Alcohol content: 14.5% Vol.
  - pH: 3.75
  - Reduc. sug.: 1.6 g/l.
  - TPI: 79
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➤ Serving temperature: 17 °C

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➤ Available in:



75 cl

July 2015

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