



PARKER

Spicy, balsamic. Consistency and elegance. Ribera del Duero personality.



HARVESTING

A year with marked weather oscillations in Ribera del Duero. After a **mild winter** without frost damage, the spring and **summer brought above-average temperatures and lower rainfall figures** than normal in the region. In September and October, continuous hot, sunny days provided a well-developed varietal expression and **exceptional grape ripening**. The resulting wines were notable for their impressive colour intensity and marked expression, their great balance and their tannic potential arising from good polymerization during berry phenolic ripening. All this points to a magnificent longevity.

VINEYARD & GRAPES

100% Tinta del País from the estate-owned Fuentecojo, Otero, Joven and La Cueva vineyards surrounding our winery in Anguix, Burgos. They are planted on silt loam soils located at an altitude close to 780 meters above sea level. We harvest the grapes manually, first thing in the morning, when the temperatures are lower, cutting **only those clusters that have reached optimal** and are in perfect condition, preserving the integrity of the grains until they come into the winery in 20 kg boxes.

AGEING

After passing through the sorting table and gentle destemming and crushing, the grapes were placed in tanks where alcoholic fermentation took place at a temperature below 28 °C. After 16 days of fermentation and maceration, the wine underwent **malolactic fermentation in French oak barrels**, with weekly bâtonnages over a two-month period. The wine was aged for **22 months** in French oak barrels, 70% in new wood and the rest in barrels with two wines. We racked this wine three times employing traditional methods and bottled it in April 2017.

FOOD PAIRING

We particularly recommend the Áster Crianza 2014 to enjoy with charbroiled meat, large game, lamb and aged cheese.

ANALYTICAL DATA

Alcohol Content (Vol)	pH	Reduc. Sug.	TPI
14.5%	3,85	1.50 g/l	82

150 cl	75 cl
6	12 6

TASTING NOTES

Deep, dark cherry red, almost black; clean and bright. Very intense forest berry nose, with, redcurrants, blackberries, violets and fennel leading to a complex background of sweet spices, bay leaves, black olives, liquorice, cedar, incense, tobacco leaves and cocoa powder. Powerful, in the mouth, with great structure and balance; mineral, with a pleasant acidity and creamy tannins providing a delectable, elegant mouthfeel. Long aftertaste with ripe dark fruit, liquorice and bakery notes that leave marked, pleasant final sensations.