

ASTRALES

D.O. Ribera del Duero



WINERY

The Romero de la Cruz family has twenty nine hectares planted composed of Tinto Fino vines which were grafted with their own clones by means of mass selection. This wine is produced from 12 hectares comprised of 7 different vineyards, around the village of Anguix. The soils surrounding this village are composed of clay and sand leading to a finer texture of tannin in finished wines. Organic methods are followed (not certified). Native yeast, relatively short macerations, and pumping over as opposed to punch downs, are key in maintaining all the fruit character and getting the highest bouquet intensity. Movement of the grapes proceeds by gravity throughout the winery with the goal of avoiding a rough extraction of tannins. The wine was aged 20 months in 80% French oak barrels and 20% American, 30% of which were new.

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| Name: | Astrales |
| Class: | Red |
| Region: | Ribera del Duero |
| Vintage: | 2014 |
| Rating: | 92 Parker |
| Grape Varieties: | Tempranillo |
| Case / Bottle Size: | 1/750ml |
| Alcohol Volume: | 14.5% |

TASTING NOTE

Lusty black-fruit aromas are earthy, oaky and smooth, exemplifying an excellent Ribera del Duero. A palate with pulsing acidity tempers rich flavors of blackberry, chocolate and vanilla. Creamy oak and some fire on the finish guarantee that this will evolve nicely through 2028.

