

áster

ÁSTER CRIANZA 2010



- Alcohol content: 14.5% Vol.
- pH: 3.65
- Reduc. sug.: 1.4 g/l
- TPI: 80

➤ Serving temperature: 17 °C

➤ Available in:



75 cl

THE 2010 HARVEST

This growing cycle in our vineyard had abundant winter rains which guaranteed sufficient water supply and, therefore, exceptional canopy development. During ripening, our grapes enjoyed notable temperature differences, with moderately-warm sunny days and cold nights.

The grapes were picked manually in 20 kilo tubs. Grape clusters were selected at the vineyard and only those that had ripened properly and uniformly were harvested. The resulting musts had high polyphenol content and a strong Ribera del Duero personality, perfect for making a wine with a new look for 2010. The Control Board gave this vintage an official Excellent rating.

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

After careful monitoring of ripening parameters in these plots, we picked grapes and took them to the sorting table at the winery. The clusters were stemmed and crushed and then put in tanks, where alcoholic fermentation took 14 days. 75% 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 this wine three times employing traditional methods and bottled it in July 2013.

TASTING

Deep, very dark-cherry red with a marked pink rim. Very intense nose, with aromas of raspberries and blueberries that soften the wood ageing notes —mocha, toffee, roasted coffee and liquorice. Good structure in the mouth, with a pleasant acidity and sweet, enveloping tannins that give it a very pleasant mouthfeel. Lively aftertaste, with hints of liquorice, roasted coffee, and dark fruit. An elegant Ribera which pairs well with roasts, spicy stews and aged cheeses.

February 2015

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