

ÁSTER CRIANZA 2003



THE 2003 CROP IN THE RIBERA DEL DUERO D.O.

The warm weather and rain which characterised the 2002 crop, which lasted all winter, generated enough water reserves to ensure excellent growth. Bud development was accelerated by the gradual increase in temperatures in the spring, when there was no risk of frosts. The summer was very hot, both during the daytime and at night, which the vines tolerated thanks to the water reserves in the soil. September was sunny, with light breezes and abnormally warm temperatures for the area and the time of the year, so the harvest started 10-12 days earlier than in 2002. The grapes were in an excellent conditions, with slightly higher than usual sugar levels, and the musts were highly aromatic, typical of this demanding area.

COMPOSITION AND VINEYARDS

Local red grapes from El Caño, Dehesilla, Picón and parts of Fuentecojo; loam soils with an important sand and clay component which provide wine of an intense fruity nature.

PRODUCTION AND AGEING

After being carefully harvested by hand, the grapes underwent a manual selection process in the winery. The alcoholic and malolactic fermentation processes were completed by the end of December. The wine, which was stored in temperature-controlled stainless steel tanks, was transferred to casks in May, 2004. It aged in new French oak (40%) and American oak. The wine was raked in a traditional manner, cask to cask, every 6 months, when its evolution was controlled. After 24 months in the cask, the wine was transferred to tanks for homogenisation, and bottled in June, 2006.

TASTING NOTES

Dark cherry red, with a medium high robe and pinkish highlights in the glass. A fresh, clear aroma with well integrated hints of ripe blackberries and gooseberries, spices, clove, chocolate, sweet liquorice and cedar. Structured and well balanced to the palate, with marked tannins. This wine fills the mouth, with the power and harmony typical of this area. Medium after-taste which will develop in a complex, elegant manner after storage in the bottle.

SERVING SUGGESTIONS

This wine is ideal with well-cured cheese, stews, legumes, lamb and big game.

- Alcohol content: 14.0%
- Total acidity: 5.62 g/l (tartaric)
- Volatile acidity: 0.79 g/l (acetic)
- TPO: 69

➤ Best served at: 18° C

➤ Available in:



150 cl.



75 cl.