

ÁSTER



Brand: **ÁSTER CRIANZA**

Colour: **TINTO**

Vintage: **2001**

THE HARVEST

In winter there was abundant rain. On the 10,21 and 22 of April and the first and 4th of May there were frosts. In the region temperatures ranged between $-2,2^{\circ}$ and $-6,4^{\circ}$ C. At the end of the spring and the start of summer temperatures were abnormally high, with a maximum of $38,4^{\circ}$ C. In July we had storms accompanied by hail. The rest of the summer was dry. In the second fortnight of September equable temperatures during the day combined with a sharp drop at night. The harvest was completed in good weather and produced an excellent fruit.

VINEYARDS AND GRAPES

The grape: 100% Tinta de País. The vineyard is 95 hectares (76 in production for this harvest 2001) located between the plantations of La Horra and Anguix which were planted in 1991. In tasting the wine from the different plantations one remarks that the wine of El Cano, which has a soil of fine sediment, produces must which is both complex and fruity. Very suitable for wine making in the style of Ribera del Duero.

AGEING

After choosing by hand the best grapes on the selection table, the alcoholic and malolactic fermentation were made in natural form by the modern facilities of Anguix. The wine stayed in temperature controlled stainless steel tanks until its passage to barrel in December of 2002. The crianza was made for a year and a half, 60% in barrels of American oak 18 months old and 40% French new oak that were both hand racked ever six months. The wine was bottled in September of 2004. The resulting wine presented a very intense cherry red colour, with powerful traces on the glass and all the attributes of youth. Violet tones, purple, indigo all showing an important polyphenol content.

ANALYTICAL DATA

Alcohol: 13,50 %

Volatile acidity: 0,70 gr./l

Tartaric acid: 5,78 gr./l.

Sugar-free extract: 28,10 gr./l.

TASTING NOTES

Colour cherry red, clear and shining, of upper middle layer. In nose, intense, with notes of mature fruits (wild currants and strawberries), along with memories of cinnamon and licorice. In mouth, powerful, of remarkable body and structure, with pleasant tannins that make it round and elegant to the finish. A big aftertaste where spices and flavours combine with the aroma of old leather. A very contemporary wine. Goes well with dried meats, grills, red meats and cheeses.