áster

ÁSTER CRIANZA 2008

THE 2008 HARVEST

A dry winter and a particularly rainy spring delayed the vines' growth cycle. However, thanks to significant water reserves in the soil, the vines experienced optimal growth. Low temperatures and frost in September and October delayed the optimal time for harvesting the grapes. For the Áster we decided to wait even longer, to ensure suitable phenolic ripeness, which came after the grapes were sugar ripe. During the harvest, there was good sun exposure in the daytime and low temperatures at night, resulting in a significant accumulation of polyphenols in grapes. The Control Board gave this vintage an official 'Very Good' rating.

THE VINEYARD AND THE GRAPES

100% Tinta del País from the Fuentecojo and El Caño vineyards surrounding the winery. 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, the grapes were harvested by hand and transported to the winery in small tubs. After destemming and crushing, the grapes were put in tanks where they underwent alcoholic and malolactic fermentation. Barrel ageing lasted 22 months in new barrels, 50% of which were medium-toast made with American oak directly imported by us while the other 50% were French oak. During this time, the wine was racked on three occasions, using traditional barrel-to-barrel methods. It was bottled in August 2011.

TASTING

Deep cherry-red of medium-high intensity and a lively garnet-red rim. Good concentration of aromas, with aniseed notes mixed with hints of underbrush, cedar, liquorice and cloves. Well-balanced in the mouth, with good acidity. A full Ribera del Duero with firm, marked tannins that offer a pleasant creaminess. Spicy, flavourful, aftertaste with toasty notes from barrel ageing. A fine wine that will acquire finesse in the bottle.

PAIRING SUGGESTIONS

The Áster Crianza 2008 is an amiable companion to main courses made with crispy textured meat, spicy stews and very mature, dry, smoked, strong-flavoured cheeses.

January 2013



➤ Alcohol content: 14% vol.
➤ Reduc. sug.: 1.65
➤ TPI: 72
➤ pH: 3.65

➤ Serving temperature: 17° C

➤ Available in:





150 cl. 75 cl