

# ÁSTER



Marca: **ÁSTER CRIANZA**

Tipo vino: **TINTO**

Año: **2002**

## THE HARVEST

This winter suffered extreme temperatures (as low as minus 16 °C on some occasions), and has been considered one of the hardest of the last 30 years. Rainfall was scarce in December, January and February and this gave rise to late sprouting, from the end of April to the first two weeks in May, leading to different stages of growth in the region's different vineyards. From March to May, without being plentiful, the rain did improve the water shortage in the soil. Very high temperatures were recorded at the end of May and throughout June. The rest of the summer was very hot, with no more rain until the end of August, leading to unequal colour turning and small grapes. Rain was widespread throughout the region in September, with up to 17 consecutive days of wet weather. This rain enlarged the grapes and, in some of the region's vineyards, produced outbreaks of Botrytis which, together with an accelerated ripening process, led to a generalisation of the harvest. The fruit was picked selectively, primarily evaluating the health of the different plantations and their polyphenolic development.

## VINEYARDS AND GRAPES

Tinta del País grape from Dehesilla and Picón. These two plantations comprise a total of 29.5 hectares. Sound soil with an important sand and clay component producing wine of a strong fruity nature.

## AGEING

After the harvest, a new manual selection process was performed in the winery. Alcoholic and malolactic fermentation took place naturally in the modern Anguix facilities, with both of them completed in early January, 2003. The wine was kept at a controlled temperature in stainless steel tanks until it was transferred into casks in April, 2003. It was aged in new French oak (40%) and the rest in American oak. The wine was raked in the traditional manner every six months, from cask to cask, controlling its evolution. After 22 months in the cask, the wine was transferred to tanks for a new homogenisation process and bottled in April, 2005.

## ANALYTICAL DATA

Alcohol: 13,70 %

Volatile acidity: 0,72 gr./l

Tartaric acid: 5,27 gr./l.

Sugar-free extract: 28,20 gr./l.

## TASTING NOTES

Deep cherry red in colour, with elegant pinkish hints. Intense aroma, strongly reminiscent of ripe fruit (blackberries and gooseberries), with hints of liquorice, caramel and cinnamon due to its supervised ageing in the cask. Well-structured to the palate, harmonious and tasty, with nerve, leaving a pleasant ripe fruit sensation. Long, persistent after-taste, now revealing hints of ripe blackberries, liquorice and toffee. Although it is perfect right now, this wine will improve after more time in the bottle.