áster
VIÑEDOS Y BODEGAS

EL ESPINO

ESTATE BOTTLED



NEW CONTEMPORARY STYLE FROM RIBERA DEL DUERO

"Áster El Espino reflects a contemporary interpretation of Ribera del Duero: balance, aromatic precision, freshness and refined texture, while preserving varietal identity and sense of origin."
Miguel Muela (Winemaker)

2023 VINTAGE

The 2023 growing season was more balanced than in previous vintages, especially after the extreme conditions of 2022. Moderate rainfall during winter and spring partially restored water reserves. The hot summer progressed without prolonged extreme episodes, allowing for slow and gradual ripening. The day-night temperature variation in August and September helped maintain a good balance between phenolic concentration, freshness and aromatic preservation. Harvest took place in very favourable sanitary conditions, producing wines with good fruit intensity, refined tannins and marked verticality.

100% Tinta del País

El Espino plot, located in the municipality of Anguix, Burgos, covering 7.9 ha.

Situated at an altitude of nearly 800 m in a dry and low-fertility area.
Sandy loam soil.

HARVEST AND VINIFICATION

The grapes were hand-harvested in 20 kg crates, with cluster selection in the vineyard and berry selection on the optical sorting table. After a cold pre-fermentation maceration, alcoholic fermentation took place in stainless steel tanks, with gentle pump-overs and controlled extraction, aiming to preserve fruit expression and tannic finesse. Malolactic fermentation took place partially in second-use French oak barrels.

AGEING

The wine was aged for 12 months in French oak barrels of different capacities. After bottling in June 2025, it underwent further bottle refinement before release.

TASTING NOTES

Intense cherry-red colour with violet hues and deep robe. On the nose, it stands out for its clean and expressive aromatic profile, led by fruity notes of blueberry and plum, together with subtle floral aromas and spicy hints from the ageing process. On the palate, it shows a balanced and precise profile, with a fresh entry, silky tannins and excellent tension. Fruit remains at the forefront throughout, supported by well-integrated acidity and a persistent finish.

15% Vol. Serve between 16-18º

75 cL | 150 cL

ANÁLISIS: Total acidity: 5.4 g/L | Volatile acidity: 0.65 g/L | TPI: 87 g/L

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