Áster Finca el Otero | 2016

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Typicity and minerality. Powerful and well balanced

HARVEST

After a winter that was drier than those of previous years, cool spring temperatures slowed down bud break. A hot summer led to an optimal balance of the Finca el Otero vinevards. The last days of ripening were also warm with cool nights, providing the wines with exceptional structure and volume. The 2016 vintage was rated Very Good, meeting all the necessary requirements for aging this wine.

VINEYARDS, VARIETIES & AGEING

100% Tinta del País from Finca El Otero in Anguix, Burgos.

The plot is located on gently eroded slopes in a dry and not very fertile area with very high quality soil. On exceptional harvests, its grapes are used to make this wine. We picked the grapes in 20 kg boxes on 17 October, first thing in the morning, taking advantage of the area's habitual low temperatures. This enabled us to carry out a natural cold soak for 9 days. After passing through the sorting table and gentle destemming and crushing, the grapes were placed in tanks where alcoholic fermentation took place over 14 days. The wine was then transferred to new French oak barrels, where it completed malolactic fermentation in 62 days, with weekly bâttonages to stir the lees. We then carried out a selection of the best barrels which were transferred to new French oak and aged for 16 months with two traditional-style rackings. The wine was bottled in May 2018.

PRESENTATIONS

aster

2016

RIBERA DEL DUERO

PRODUCT OF SPAIN

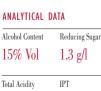
OTERO



A powerful and elegant Ribera del Duero to enhance red meat dishes, roast lamb and aged cheeses.

TASTING NOTES

Clean, intense, ruby-red with a garnet rim. Intense aromas, with notes of currants and black cherries, stewed prunes, white pepper, liquorice and fennel; underscored by hints of pastry, ground coffee beans and cedar. Very full in the mouth, with ample freshness thanks to a good balance between acidity and volume, elegant tannins and a powerful yet friendly mouthfeel. Big finish, with outstanding notes of peppercorns, cedar, dark fruit and forest floor. To enjoy now but with great laying-down potential.



4.8 g/l

75

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