

áster

ÁSTER CRIANZA 2009

THE HARVEST

2009 was a noteworthy harvest, marked by an excellent sanitary state of the vineyard and an unhurried ripening process. Once the grapes were sugar ripe, they reached superb phenolic ripeness. Favourable weather assisted in choosing the ideal picking date for every plot, based on adequate ripening parameters. The grapes offered good colour, balance in both alcohol content and acidity, as well as high levels of sweet tannins. Expectations are definitely very high and everything points to this harvest joining the exclusive club of “the greatest harvests” in Ribera del Duero. It was officially rated as ‘Excellent’.

THE VINEYARD AND THE GRAPES

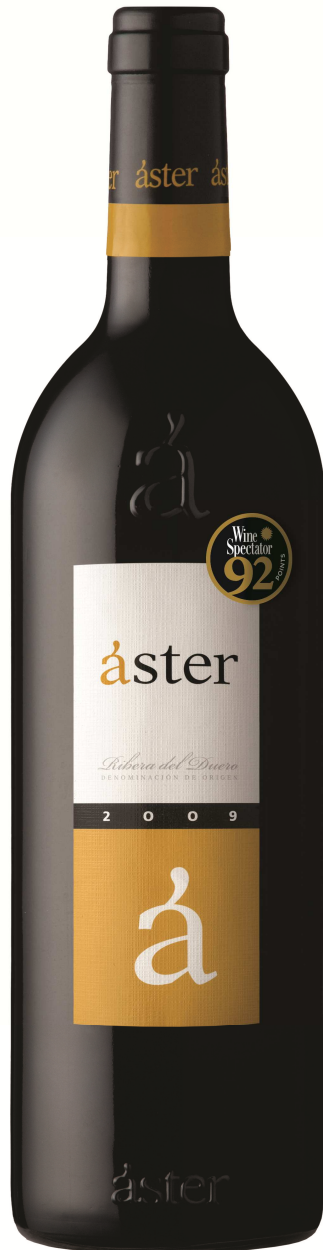
100% Tinta del País from the Fuentecojo and El Caño vineyards surrounding the winery. They are on silt loam soils located at an altitude close to 780 meters.

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 fermentation. A new feature this year is that 50% of the wine underwent the malolactic fermentation in French oak barrels. For the first time in Áster, only French oak has been used during the entire ageing period, which lasted for 22 months. Barrels used were new (70%) and two-year-old (30%). The wine was manually raked on three occasions, using traditional barrel-to-barrel methods. It was bottled in July 2012.

TASTING NOTES

Deep cherry red with a ruby rim. Very aromatic, it displays aromas of blackberries and redberries over a background of mocha, toffee, cedar, liquorice and toasted notes. Potent and armonious on the palate, with highly marked sweet tannins. Wide and elegant aftertaste that will improve after storage in the bottle. A classic example of a great wine from Ribera del Duero. It is an amiable companion to main courses made with crispy textured meat, spicy stews and very mature, dry, smoked, strong-flavoured cheeses.



- Alcoholic content: 14,5 % en vol.
- pH: 3.72
- Az. reduc: 1,6 g/l
- IPT: 76

- Service temperature: 17°C

- Available in:



75 cl.



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