



Astrales Christina

2020

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Ribera del Duero DO



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

15.0%

TERROIR

Age: 45 years old.
Soil: Clay calcareous and stony.
Altitude (m): 750-911.
Sustainable farming.
Harvested by hand.

VINIFICATION

Gravity fed into 50 Hl vat where alcoholic fermentation takes place with native yeasts.
Fermentation and maceration for 15 days.

AGING

18 months in mainly French oak barrels.

PAIRING

Ideal with roast lamb, suckling pork or red meats as braised beef.

TASTING NOTES

Christina impresses with its powerful nose of black fruit, spices, minerals, and toasty notes, with hints of forest floor, together with great balance, a lingering finish on the palate. Great power, well rounded in the maximum expression and concentration that a Tempranillo can offer while simultaneously showing soft, velvety, sweet and elegant, with intense, clean and very sweet tannins. Excellent capacity for ageing over the years.

RATINGS HISTORY

95	Wine Enthusiast	vntg 2019
93	Wine Spectator	vntg 2019
93	James Suckling	vntg 2020
94	Vinous	vntg 2020

LOGISTICS

6 pack 24,6 cm x 33,4 cm x 16,6 cm | 7,75 Kg

VMF 120 cs 6 | 960 Kg | 157,8 cm

EUR 80 cs 6 | 620 Kg | 158 cm