



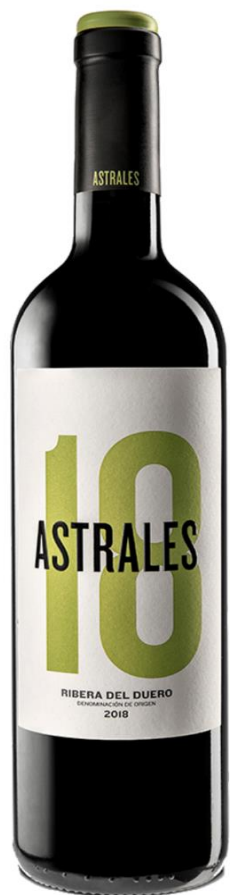
Astrales

2020

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Ribera del Duero DO



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

15.5%

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

Powerful nose of black fruits, spices, balsamics and toast, with a great balance, a lingering finish on the palate, a vintage of great intensity and backbone, finishing with a firm and fine tannicity, allowing excellent ageing over the coming years.

RATINGS HISTORY

97	Decanter	vntg 2019
94	James Suckling	vntg 2019
94	Wine Enthusiast	vntg 2018
93	James Suckling	vntg 2018

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