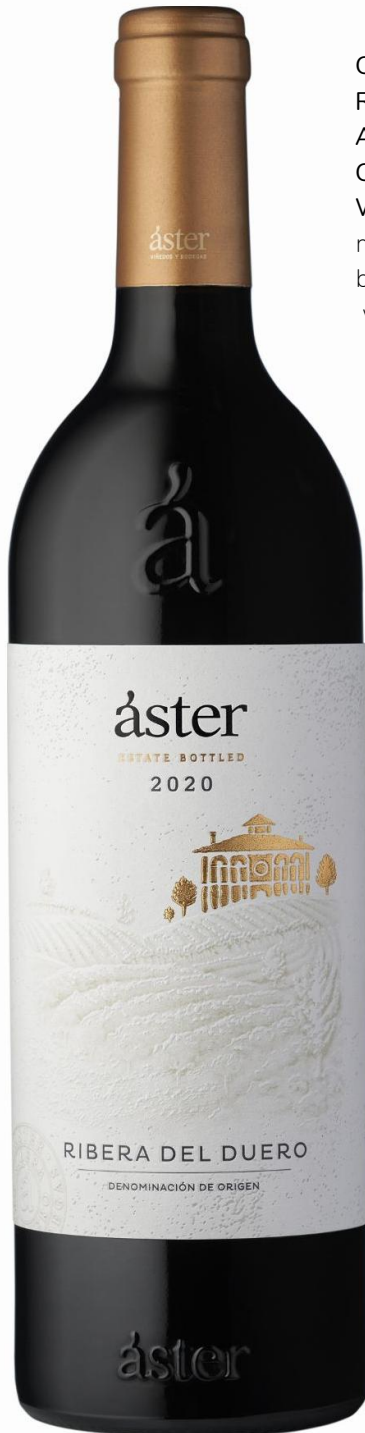


# Aster Crianza

## THE FACTS



**COUNTRY:** Spain

**REGION:** Castilla y Leon

**APPELLATION:** Ribera del Duero

**CEPAGE:** 100% Tempranillo

**WINEMAKING:** We began harvesting on 3 October, making the most of the cool mornings. When the grapes were perfectly ripe, we selected and hand-picked the best bunches in the vineyard and placed them in 20kg boxes. Once in the winery, we carried out a second manual selection, eliminating the least suitable clusters for this particular vinification process. After gentle destemming and crushing, the grapes underwent alcoholic fermentation at a temperature below 28 C. After 18 days fermenting and macerating, the wine underwent malolactic fermentation in French oak barrels with weekly lees stirring over a two-month period. The wine was aged for 16 months in new French oak barrels (75%) and the remainder in second-use French oak vessels. The wine was racked three times using traditional methods and bottled in July 2022.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 16 months, 75% new French oak, 25% second use French oak

**ANNUAL PRODUCTION:** 100,000 bottles

## THE STORY

Áster is the result of La Rioja Alta, S.A.'s commitment to making great wines in one of Spain's most prestigious regions. After years of searching for the ideal location, we established the winery in Anguix (Burgos) in 1999, in the heart of Ribera del Duero. The estate follows a chateau model, with the winery surrounded by its own vineyards planted with Tinta del País (Tempranillo). This setup ensures full control over quality from vineyard to bottle. Áster wines aim to express the elegance, structure, and aging potential that define this renowned region.

## THE ADJECTIVES

**OVERALL:** Balanced and structured, bright, mineral, pleasant acidity

**AROMAS / FLAVORS:** Black fruit, blackcurrants and blackberries with sweet spices, fine herbs and liquorice.

**MOUTHFEEL:** Powerful, smooth fruit expression with hints of spice.

## THE SELLING POINTS

Flagship from Aster. Terroir driven. Black fruit and mineral.

**AWARDS:** 93pts James Suckling, 92pts Tim Atkin

**PAIRINGS:** Poultry and game birds. Fish stews. Mature cheese. Roast lamb and suckling lamb.

