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## áster

### ÁSTER CRIANZA 2006



#### THE 2006 HARVEST

The grapes used to produce Áster Crianza 2006 enjoyed a normal and healthy growth cycle. Blooming and setting were completed on schedule. Although the very high temperatures at the end of the summer resulted in the pulp ripening earlier than the skins, the moderate temperatures and dry weather that arrived at the end of September provided relief and allowed the grapes to complete the ripening process in full health. The grapes were harvested in 20 kg crates. Once in the vats, the must displayed intensity of fruit, balanced sugars, acidity and mature tannins, all of which anticipated the high quality of the resulting finished wine.

#### COMPOSITION AND VINEYARDS

Aster Crianza 2006 is produced from 100% Tinta del País (Tempranillo) from the Fuentecojo and El Caño parcels, on silt loam soil.

#### PRODUCTION AND AGEING

After stem-removal and pressing, the grapes underwent alcoholic fermentation for 10 days in stainless steel vats, where they remained in contact with the skins for another 5 days. The wine was transferred to new tanks where it underwent 38 days of malolactic fermentation. After the winter, the wine was then transferred to casks and into 50% new French oak, 25% new American oak and the remaining 25% into American oak that had been used several times. It remained in the casks for 20 months, where it was raked three times using the traditional cask-to-cask method. It was bottled in July 2009.

#### TASTING NOTES

Deep cherry red with a pink rim. Very intense on the nose with pleasing aromas of blackberries and sugared plums, all underpinned by spicy notes of clove, cedar and noble wood. Powerful, rich and well balanced on the palate, with fine grained tannins. This will continue to mature in bottle over the next 5-7 years.

#### SERVING SUGGESTIONS

Áster Crianza 2006 is a great accompaniment to roast lamb, game stews and highly cured cheese.

- Alcohol content: 14.1%
- Total acidity: 5.40 g/l (tartaric)
- Volatile acidity: 0.78 g/l (acetic)
- TPI 72

- Best served at: 18°C

- Available in:



150 cl.



75 cl.