

# áster

## ÁSTER FINCA EL OTERO 2012

### THE HARVEST

A vintage which was conditioned by harsh weather across Ribera del Duero. The growing cycle was marked by widespread drought in the summer. However, occasional summer rains kept the grapes at Finca El Otero in perfect condition right through harvest. The plot ripened unhurriedly, which allowed us to pick grapes of extraordinary quality, with high tannin levels and superb expression, both essential in making this new wine. Although the Control Board rated this vintage as Very Good, our assessment is that we have an excellent 2012 vintage for the Áster Finca El Otero which also features new packaging.

### THE VINEYARD AND THE GRAPES

100% Tinta del País from Finca El Otero in Anguix, Burgos. This 7.5 hectare estate is located on lightly-eroded slopes in a dry, fairly barren area. A top quality soil used to make the Áster Finca El Otero only with top vintages.

### WINEMAKING AND AGEING

We harvest during the early hours of the day, taking advantage of low morning temperatures to provide the grapes with a natural cold soak. Alcoholic fermentation took place over 16 days. After maceration, the wine was put in new French oak barrels, where it completed malolactic fermentation over three months with a weekly bâtonnage of lees. We then picked a selection of the best barrels and, after blending them, we put them in new French oak. The wine was aged for 16 months in new French oak barrels, where it was racked twice, employing traditional methods. The wine was bottled in June 2014. 26,000 numbered bottles.

### TASTING NOTES

Intense, deep dark cherry red, with a black core, and an intense garnet-red rim. Very powerful aromas, with notes of ripe dark fruit, blackberries and blueberries, leading the way to balsamic and spicy notes underscored by light toasty toffee and mocha hints. Tasty and powerful in the mouth, with notable structure, good balance between acidity and alcohol, and marked yet round, polished tannins that give it a great mouthfeel. Its long, harmonious finish is marked by minerality and pleasant notes of dark fruit jam, spices, balsam and black liquorice. Long, powerful finish.



- Alcohol content: 14.5% Vol.
- Total Acidity: 4.30 g/l (tartaric acid)
- Volatile Acidity: 0.65 g/l (acetic acid)
- TPI: 85

➤ Serving temperature: 17 °C

➤ Available in:



75 cl.

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