

# Aster El Espino

## THE FACTS

**COUNTRY:** Spain

**REGION:** Burgos

**APPELLATION:** Ribera Del Duero

**CEPAGE:** 100% Tempranillo

**WINEMAKING:** The harvest began on 3 October. Grapes were loaded into 20 kg boxes and placed in optical sorting tables. Cold maceration helped to heighten the varietal aromas and bright colours. After blending fruit from three plots -El Espino, Fuentecojo and El Picón-, 50% of the grapes underwent malolactic fermentation in stainless steel tanks and 50% in seconduse French oak barrels. The wine was later aged in French oak barrels, 20% of them new, for 12 months, with two manual rackings. After four months in tanks, it was bottled in September 2022.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** French oak barrels (20% new) for 12 months

**ANNUAL PRODUCTION:** 35,000 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 château 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:** Punch and elegance, power, finesse, terroir.

**AROMAS / FLAVORS:** Black fruit with hints of blueberry, blackberry, red plum, liquorice, cardamom, mineral nuances.

**MOUTHFEEL:** Deep and balanced, remarkable freshness and elegance.

## THE SELLING POINTS

Modern style Ribera. Partial malolactic in stainless steel

**AWARDS:** 93pts James Suckling, 91pts Wine Spectator

**PAIRINGS:** Pasta, rice dishes, sushi, light meats and fish.

