

Áster, 'El Espino', Ribera del Duero 2020



A sleek wine with wonderful vibrancy and expressive notes of black fruits, liquorice, cardamon and minerality layered with hints of coffee through to a succulent finish.

Producer Note

Áster shows all the spirit and character of Ribera del Duero. With a desire to craft modern, contemporary wines, the team at La Rioja Alta broadened their horizons to the Ribera del Duero region and found the ideal spot in Anguix, Burgos. The Tinta del País vines were planted in 1990 and the new winery Áster was built in 2000, which incorporates an elegant manor house, an outstanding vinification hall, holding up to 4,000 French and American oak barrels, and a winery equipped with all the latest technology. Winemaker Julio Sáenz uses judicious oak-ageing to add layers of spicy complexity to these award-winning and stunning wines, which are just bursting with purity of fruit.

Vintage

The mild weather in 2020 led to an early bud break. The start of the summer was cool and wet, which helped to regulate vine yields and reduced production. Summer warmed up enabling the vine cycle to progress, and by October, the cold and dry conditions with significant diurnal temperature variations, helped the grapes to ripen slowly and steadily, building flavour concentration while retaining balancing freshness. The 2020 vintage has been officially classified as excellent.

Vineyard

El Espino is from a selection of Finca Áster's estate vines, that seek to combine power and finesse and showcase the distinctive Ribera del Duero terroir. The Tinta del País (Tempranillo) grapes come from an 87-hectare patchwork of plots, with varying slopes, aspects and soils, all contributing to the complexity and diversity of this wine. Finca Áster is committed to respecting and protecting the environment. In the vineyard, treatments are limited, investments have been made into clean energy sources and water is reused. Insect shelters have been installed in vineyards, promoting environmentally friendly plant health defence, while increasing the biodiversity in the vineyard. The grapes are hand-harvested at optimal ripeness.

Winemaking

The grapes were picked into 20-kg boxes and optically sorted, before undergoing cold maceration, imparting the varietal aromas and vibrant colour. After blending fruit from three plots, El Espino, Fuentecojo and El Picón, 50% of the grapes underwent malolactic fermentation in stainless steel tanks which helped to soften the palate. The remaining 50% was vinified in second-use French oak barrels, which imparted subtle complexity. The wine then aged in French oak barrels, of which 20% were new, for 12 months, with two manual rackings, followed by a further four months in tank prior to bottling. Vinified in the modern Ribera del Duero style, contemporary and vibrant showing elegance, refinement and balance.

Tasting Note

A sleek and graceful wine with wonderful balance, vibrancy and expressive notes of black fruits, liquorice, cardamon and minerality layered with hints of toffee and coffee through to a succulent finish.

Grape

Tinta del País 100%



Winemaker:	Julio Saenz
Region:	Castilla - León
Sub region:	Ribera del Duero
Country:	Spain
Alcohol:	14.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic:	No
Biodynamic:	No
Product Code:	5172720A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork