

# Astrales Christina



## Astrales



Ribera del Duero DO

### RATINGS HISTORY

- 95** Wine Enthusiast  
vntg 2019
- 93** Wine Spectator  
vntg 2019
- 93** James Suckling  
vntg 2020
- 94** Vinous  
vntg 2020



### GRAPE VARIETY

100% Tempranillo.

### ALCOHOL %

15.0%

### TERROIR

Age: 45 years old.

Soil: Clay calcareous and stony.

Altitude (m): 750-911.

Sustainable farming.

Harvested by hand.

### VINIFICATION

Gravity fed into 50 Hl vat where alcoholic fermentation takes place with native yeasts. Fermentation and maceration for 15 days.

### AGING

18 months in mainly French oak barrels.

### PAIRING

Ideal with roast lamb, suckling pork or red meats as braised beef.

### LOGISTICS

6 pack | 24,6 cm x 33,4 cm x 16,6 cm | 7,75 Kg

VMF | 120 cs 6 | 960 Kg | 157,8 cm

### TASTING NOTES

Christina impresses with its powerful nose of black fruit, spices, minerals, and toasty notes, with hints of forest floor, together with great balance, a lingering finish on the palate. Great power, well rounded in the maximum expression and concentration that a Tempranillo can offer while simultaneously showing soft, velvety, sweet and elegant, with intense, clean and very sweet tannins. Excellent capacity for ageing over the years.

