

ASTIL

RED WINE
5 Months in oak

Colour: Well dressed, with plenty of color, clean, bright (good acidity, better than other years) with indigo details pronounced on the rim. High layer, good purple coloration (intense), perhaps excessive for young.

Nose: Very intense wine character, but without blunting. Balance between touches of black fruit (blackberry, plum) and red (currant, cherry), with some spicy (white and black pepper). Fresh memories, this year more Atlantic, lighter, vegetable aromas and constancy of nutmeg, oak, cinnamon, vanilla and cocoa, well integrated (new or semi new barrel) maybe some candy for the toasting of the barrel.

In the mouth: Dry fruit forward, expressive, the blackberry tones return, and black plum, some black and red currant, the cherry hints, perhaps a soft tannin and a little less body than in previous years, without forgetting the fruit, enveloping, intense in half mouth, Alcohol well integrated and well compensated with the tannin. Oak barrel of first and second year. It keeps fruit flavors for a long time.

Food suggestion: T-bone steak, Roasts, Stews with vegetables, Pickled, Pork. Rices with meat with a touch of citrus, Iberian meats.

Served between 15 to 18 degrees

Premium Select Wine Challenge
Gold medal



RIBERA DEL DUERO
Denominación de Origen