

ASTIL

Selected Harvest

Colour: Well dressed, with plenty of color, clean, bright (good acidity) with purple details, indigo pronounced on the rim. Good color, perhaps too much, this is a wine for aging, timeless. The wine has evolved well in barrel.

On the 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 memories for a long time.

Serve at between 15 to 18 degrees.

Combinations: smoked fishes, beef carpaccio, octopus, red meats, cheeses, game meats.

Our wine between the 100 best Spain

