

ASTIL

SELECTED HARVEST 2020

Wine: Red Wine from 2020 vintage.

Denomination of Origin: Ribera del Duero

Vintage Qualification: Very good to Excellent

Variety: 100 % Red Tempranillo (9-14 year old) (trellised vine)

Vineyard: Pago de la Terrañuela (alluvial with drainage border).

Climatology: A winter, classic in Ribera, with late ice, for November and December, delay in pruning. Especially dry January and February. Compensated with the months of November, December, March and April, higher than expected and in general with 2 or 3 degrees more of temperature. In April it rains a lot. Arid May and June, unlike July and August with some rain, with the classic summer storms. Budding in early April. We arrived at flowering 7 days in advance. In June the rains gave way to the sun. End of hot spring and summer, with July, typical, giving life to the sun, without rain, acceleration of the process, sun and water stored in the subsoil. The veraison took place from August 6 to 12, according to plots. I understand that something earlier than usual. August and September sun and some rain, cooling the vineyard, and great thermal jumps day night from 27-33° to 9-12° at night, for the excellent ripening of the grape. The month of October is favorable, maintaining daytime temperatures, causing a slow and constant ripening, long as is customary in good harvests. September-October acted as regulator in the evolution of the grape. The **grape Tasting**, we started in mid-September, gave us a seed with brown tones, a grape that detaches well from the bunch and the grape bunch, the ripe, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off with some ease. Grape reduced in volume (this year a little larger) Sweet in the mouth, good acidity and with little or no astringency. Quality and health status of the grapes, in this winery, **Excellent**.

Vintage: At the end of September (30) to mid-October (19) in a manual way and selected in the vine by grape harvesters, all of the family. The harvest was carried out in plastic boxes of 12 and 20 kg, stackable for transport. Harvest by plots looking for optimal maturity and selection on the plot (first Selection).

Wine process: Grape were selected in the vineyards and also now in the Winery. We kept the must contained for 4-5 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 time a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 10 days the temperature was controlled between 26 to 31 degrees. Pip extraction reaching 36% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered**.

Bottling: at the beginning of August (after having spent more than 9 months in American (50%) and French (50%) barrels.



RIBERA
DUERO

TASTING NOTE

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.

In 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 flavors for a long time.

Best served: Given its texture, we believe that it will keep its qualities for a few years. It keeps well 2021-2027 Best 2022.

Serve at between 15 to 18 degrees. Don't expose directly in the sun and keep at temperature close to 20°. The bottle lying down or upside down.

ANALYSIS

Alcoholic Grade: 13.40 % Vol.

Total Acidity (TH+): 4.74 g/l

Volatile Acidity 0.40 g/l

Sugar: 1.70 g/l

Density: 0.995

Combinations: Smoked Salmon, Beef Carpaccio, Galician Octopus, Cuttlefish with aioli, Sirloin with cheese, Game meats.

Date of the tasting: February 21th & August 21st 2021

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera)