

ASTIL

RESERVA 2017

Wine: Red wine from 2017 vintage

Denomination of Origin: Ribera del Duero

Vintage classification: Very Good (12 March 18) C.R.D.O.

Varietals: 20% Tinta del Pais (48 year old bush vine)
80% Tempranillo (27 & 29 year old trellised vine)

Vineyards: Pago de Valdecobos and Pago del Vagón
(chalky and clay) Rainfed.

Climate: A classic winter in Ribera, with some degree less than usual. Spring and summer began with high temperatures that overtook the vineyard. On April 28th a freeze of -10 degrees fell and frosted some of the vineyard of Caleruega and reduced almost all the stems born in our vineyards of Aranda and Castrillo. That spirit of the vineyard to perpetuate its species, made recovered the buds, and with the sum of the rains in May, began a slight recovery of the vineyard that lasted two years, but we are interested this year. End of spring and summer excessively hot, without rain, (dry swamps, and rivers disappearing). The Veraison occurred from August 1st to 4th. August and September sunny and great thermal breaks during the day (27°-33°) and the night (9°), for the excellent maturation of the grape. In August and September, we had advanced a week, perhaps ten days, at harvest with a slow and steady maturation, long as is customary in good harvests. September became regulator in the evolution of the grape. **The tasting of grapes**, started in mid-September, giving advanced parameters for the time, gave us a nugget with brown tones, a grape that detaches well from the bunch and the bunch of the grapevine, the mature, homogeneous pulp, already tinted in the lateral ones by a tannin and an antociano that are detached with certain ease. Grape reduced in its volume (certain dehydration) in the mouth sweet, low in acidity and with little or no astringency. Quality and sanitary status of the grape, in this winery, **Exceptional.**

Harvest: At the end of September (from 24 to 28), handpicked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation.

Wine process: We kept the must contained for 5-7 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 8 days the temperature was controlled between 26 to 29 degrees. Pip extraction reaching 24% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. Not filtered.

Bottling: By the end of November 2017, it went to 45% American, 45% French and 10% Spanish and Hungarian barrels. After 14 months in the barrel, it was bottled in March 2020, where it rests until the day of its labeling and subsequent consumption.



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TASTING NOTES

Colour: Cherry red, clean, bright with indigo details on the edge. High, tannic layer of good coloration, perhaps excessive for aging, essential component for aging wine.

On the nose: very intense wine character. Balance between toasted and spicy touches, as well as the caramel and black fruit background (blackberry, plum). Memories of cinnamon, vanilla, coconut, balsam.

On the palate: Fruit forward, blackberry, black currant and plum tones return; the white spice persists in the mouth and the sweet touches of the barrel, enveloping, intense in the middle of the mouth, without blunt, perhaps alcoholic. Balanced and careful quality.

Keeps fruit memories for a long time, requesting another drink. A great wine, a great vintage

Serve at 15-18 degrees.

Keep out of reach of the sun and at a temperature close to 20°. Bottle lying or tilted 45th.

ANALYSIS

Alcoholic Grade: 14.01 % Vol.

Acidity (TH+): 5.02 g/l

Volatil Acidity 0.64 g/l

Sugar: 1.30 g/l

Densidad: 0.994

Food pairing: Roasts (Lechazo, Cochinitillo), Oxtail, Cheeks, T-bone steak, Iberian secret, Iberian hors d'oeuvres, a good Churra sheep cheese.

Date of the tasting October 30 2020

Tasting note by Gabriel García Agudo (Asoc. Sumilleres Aranda y Ribera)