

# Aster Finca El Otero

## THE FACTS

**COUNTRY:** Spain

**REGION:** Castilla y Leon

**APPELLATION:** Ribera del Duero

**CEPAGE:** 100% Tempranillo

**WINEMAKING:** 100% Tinta del País from El Otero. This plot has dry, low-fertile, gently eroded clay-loam slopes at 850 m elevation, perfectly suited for the style we are looking for. Harvest began on 14 October and the grapes were picked in 20 kg boxes before placing them on an optical sorting table. Cold maceration for a week helped to enhance the varietal aromas and bright colours. Malolactic fermentation, in French oak barrels, lasted 72 days, with weekly stirrings of its fine lees. The wine was aged for 16 months in French oak barrels with two manual rackings. At the end of this stage, the best 85 barrels were bottled in March 2022.

**ALCOHOL BY VOLUME:** 15.0%

**AGING:** 16 months in French oak barrels

**ANNUAL PRODUCTION:** 15,000 bottles

## THE STORY

Áster is the result of La Rioja Alta, S.A.'s commitment to making great wines in one of Spain's most prestigious regions. After years of searching for the ideal location, we established the winery in Anguix (Burgos) in 1999, in the heart of Ribera del Duero. The estate follows a château model, with the winery surrounded by its own vineyards planted with Tinta del País (Tempranillo). This setup ensures full control over quality from vineyard to bottle. Áster wines aim to express the elegance, structure, and aging potential that define this renowned region.

## THE ADJECTIVES

**OVERALL:** Full-bodied, savoury, elegant and supple

**AROMAS / FLAVORS:** ripe blackberry and blackcurrant fruit, tobacco leaf, liquorice, white pepper, nutmeg

**MOUTHFEEL:** Intense and creamy, restrained tannins, spice and balsamic

## THE SELLING POINTS

Single vineyard. 80 year old vines.

**AWARDS:** 96pts Tim Atkin, 93pts Wine Spectator

**PAIRINGS:** s roasted vegetables, red meats, roasted lamb and suckling pig and mature cheeses.

