

Vina Sastre

Pago de Santa Cruz

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Ribera del Duero

CEPAGE: 100% Tempranillo

WINEMAKING: Whole clusters are selected in the vineyard and placed in small crates. After a gentle destemming and crushing, the must is spontaneously fermented with indigenous yeasts in stainless steel tanks. The wine is then moved into one-to-three-year-old oak (65% French and 35% American) barrels ranging in size from 225L to 1000L and aged for 30 months. It's then held in bottle at the winery until deemed ready to release, usually after around another 24 months.

AGING: 24 months in new French oak

THE STORY

Viña Sastre is an iconic, family-run winery located in the heart of the Ribera del Duero, near Burgos in the town of La Horra, which is one of the most respected villages in the D.O. The village of La Horra is famous for making the powerful, distinctively structured reds from old vine tempranillo, grown near the Duero river.

Jesús Sastre is the winemaker and vineyard manager whose intuitive philosophies and winemaking talents have been a driving force of the winery since 2002, following the passing of his brother Pedro. The Sastre family have been grape growers in La Horra at least since their great-grandfather's days, Jesús' grandfather, Severiano, was a founding member of the local Asunción cooperative, and his father, Rafael, started the Sastre winery in 1992.

THE ADJECTIVES

OVERALL: Full-bodied and Rich textured

AROMAS / FLAVORS: chocolate-covered espresso beans, anise, leather, and dark fruit

MOUTHFEEL: Full-bodied with a chew rich texture

THE SELLING POINTS

SUSTAINABILITY: Vegan, Green Practicing

