

# ÁSTER FINCA EL OTERO 2006

*Malolactic fermentation in casks*

## THE 2006 CROP IN THE RIBERA DEL DUERO D.O.

The vine's growth cycle progresses as normal in the spring, presenting ideal health conditions. Likewise, blooming and setting was as expected and on time in this area, with turning taking place in the second week of August. In the last few weeks of August and the first couple of weeks of September, there were abnormally high temperatures in the area, which created a degree of imbalance, as the pulp ripened before the skin. The last few days of September, which were dry and only moderately warm, helped to balance the situation, and the grapes finally ripened completely in a good condition. They were harvested by hand on October 9 into crates and arrived at the winery in full health. The bunches were selected by hand, eliminating all traces of leaves and the bunches which were faulty or had been damaged en route. In the vats, the must was very fruity. This, together with balanced sugars and acidity and very mature tannins, made us believe that this was first class material for making this new wine.

## COMPOSITION AND VINEYARDS

100% Tinta del País from El Otero in Anguix.

## PRODUCTION AND AGEING

The grapes from this plot were harvested into twenty-kilo crates which, after a manual selection process, were emptied into stainless steel vats for a **twelve-day alcoholic fermentation process**. Subsequently, after seven days of further maceration, we filled **42 new American oak casks**. The wine then underwent **36 days of malolactic fermentation**, during which time the lees were stirred twice a week. **35 casks were then selected** and transferred to a stainless steel tank for homogenisation, after which the wine was transferred to **new French oak casks in April, 2007**. It remained there for **one year**, with traditional cask-to-cask racking. **The casks used to make this new wine** were selected in June, 2008, and mixed in a stainless steel tank. The wine was **bottled in July, 2008**.

## TASTING NOTES

Dark, cherry red, full robe with a violet edge in the glass. Very intense, fruity to the nose. After swilling, we notice strong mineral tones over fine roasted aromas of cedar and other noble woods. Highly balanced and well-structured to the palate, with tannins perfectly housed in a pleasant tactile structure from thorough work with the lees, providing a silky texture. After-taste enhancing tones of wood and fruit, creating a long, elegant bouquet after its time in the bottle.



- Alcohol content: 14.5%
- Total acidity: 5.25 g/l (tartaric)
- Volatile acidity: 0.72 g/l (acetic)
- TPI: 80

➤ Best served at: 17-18° C, 63-64 ° F

➤ Available in:



75 cl.