

# á áster

## ÁSTER FINCA EL OTERO 2009



- Alcohol content: 14.5%
- Total acidity: 5.45 g/l (tartaric)
- Volatile acidity: 0.75 g/l (acetic)
- TPI: 80

➤ Best served at: 18° C

➤ Available in:



75 cl.

### THE 2009 HARVEST

With regards to quality, this can be classified as one of the great harvests of our Anguix estate. The vineyard's health was magnificent and the weather conditions throughout the growth cycle were exceptional. The ripening process was balanced, with perfect phenolic maturity following sugar maturity. The harvest on the El Otero land started on 7th October, picking the grapes in mid-morning into 20-kilo crates. They were then cooled to 4°C and stored at that temperature for 24 hours before going to the selection table. After removing all the stalks, the grapes spent three days in stainless steel tanks until the onset of alcoholic fermentation. Cold maceration beforehand helped us to obtain musts with a great robe and significant aromatic intensity, together with a high content in sweet tannins.

### COMPOSITION AND VINEYARDSS

100% local red from El Otero in Anguix (Burgos)

### PRODUCTION AND AGEING

Alcoholic fermentation took place for fourteen days in stainless steel tanks. After five days of maceration, the wine was transferred to new American and twice previously used French oak casks. Malolactic fermentation took place for three months with battonage of the lees once a week. A new selection was then made of the best casks and, following homogenisation, the wine was transferred to new French oak casks in January 2010. It remained there for a year, being racked twice by the traditional cask-to-cask method. Cask selection was repeated in February 2011 and, after another homogenisation process, the wine was bottled in the same month.

### TASTING NOTED

Black cherry red, intense, high robe, with dark pink tones on the edge of the glass. Intense aroma, ripe berries first to the nose and, after gently moving the glass, fine roasted toffee and caramel hints combine with spicier tones. Powerful and well-balanced to the palate, with pleasant mineral content, and well marked sweet tannins thanks to our work with the lees, making the wine incredibly silky.

Aftertaste marked by fruity, balsamic hints. After time in the bottle, it will have a long and elegant bouquet.

May 2011

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