

 **ASTRAL**
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VINTAGE	2019		
TASTING NOTES	OUR WINE BOASTS A BRIGHT, CLEAN RUBY RED COLOR. FRUIT-SCENTED NOSE OF RIPE BLACK FRUIT AND BLACK BERRIES, SOME SPICES LIKE PEPPER, THE DISTINCTIVE MENTHOL HINT OF THIS VARIETY, NOTES OF TEA LEAVES, TOBACCO, LEATHER AND SMOKE FROM BARREL AGING. AMPLE MOUTHFEEL, BALANCED ACIDITY AND RIPE, SILKY TANNIN. ELEGANT AND PERSISTENT FINISH.		
VARIETY	60% CABERNET SAUVIGNON 40% SYRAH		
APPELLATION	MAULE		
VINEYARD	DRY COSTAL AREA, 45 KMS FROM PACIFIC OCEAN, 193 MASL.		
CLIMATE	MEDITERRANEAN CLIMATE AFFECTED BY THE SEA BREEZES THAT COME UP FROM THE PACIFIC.		
SOIL	VERY OLD, GRANITIC SOILS FROM COASTAL MOAUNTAINS, WITH PRESENCE OF QUARTZ AND OTHER MINERALS.		
HARVEST	HAND HARVESTED BEGINNING IN THE FIRST WEEK OF APRIL, IN HARVEST POLYGONS OR SELECTED SECTORS OF THE BLOCKS, WITH A TABLE SELECTION OF BUNCHES.		
FERMENTATION	SLOW FERMENTATION WITH LITTLE EXTRACTION, IN OAK FLOUDRES AND STAINLESS STEEL, WITH FEW PUMP-OVERS AND GOOD OXYGENATION.		
AGING	24 MONTHS IN FRENCH BARRELS: 50% NEW BARRELS AND 50% SECOND, COMING FROM SPECIFIC FORESTS.		
ALCOHOL	PH	ACIDITY	SUGAR
14,5	3,37	3,89	2,5

