

# AISTEAR 2016

## BODEGA 202



93  
Wine Spectator

Variety: 100% Tempranillo  
Appellation of Origin: DOCa Rioja  
Label: Signature Wine (Generic)  
Aging: 12 months in Oak barrels  
Bottled: February 2018  
Alcohol: 14,1% Vol



Aistear, “the trip” in Gaelic, is a "mosaic wine" obtained from old mountain vineyards of Eastern and Western Rioja Alavesa. We select the best grapes, harvesting only from the highest parts of the hillsides. These vineyards share the same character, but improve the complexity of Aistear through the nuances of each terroir.

Intense fruit flavour, as well as flowery and sweet aromas are part of its character, which create an extraordinary aromatic complexity.

### The vineyard

Higher parts of the hill sides of small lots of old mountain vineyards, sustainably managed. Yield restrained manually to 5,000 - 6,000 Kg/Ha, average altitude of 600 meters. Located in Labastida, Lanciego and Cripán.

### Harvest and winemaking

Hand picked grapes using 12 Kg cases. Three selection phases: first, selecting the best vineyards; second, selecting the best bunches in the vineyard; third, selecting the best grapes in the winery. Minimal intervention to express the character and personality of each terroir, powering this expression by winemaking and ageing each vineyard independently. Aged for 12 months in oak barrels (90% French and 10% American oak), 50% new and 50% second wine barrels.

### Tasting notes

**Nose:** Intense array of fruit and flowers, from fresh raspberries, dark plums and mature blackberries to violets. Elegant, toasted aromas, vanillas and dark chocolate, with smoky notes and a mineral character to finish.

**Palate:** Balanced, elegant and very fresh. Complex, deep and dense, with mature fine tannins.

*Unfiltered wine, in order to respect and preserve the expression of the terroir. Natural precipitates may appear.*

*Natural cork from sustainable managed forests ("dehesas") with FSC Certification.*

