



ASTIL

Who are WE

We are a family of seven who simply try to do our best.

We will let time be the judge. The care and attention we pay to our work allows us to bring to you some of the most exceptional wines elaborated traditionally in the Ribera del Duero.

We can be proud of two generations of winemaking and Gabriel García Pérez has not only made wine here but also in the Toledan vineyards close to Madrid.

You could say that the founder of all this is the person who is no longer with us, Gabriel García Martínez, he set up using his wide knowledge of viticulture and winemaking when he bought some vines in the Ribera and started making wine in the basement.

He was also one of the first to encourage tourism in the Ribera and had to change the local concept of this.

(Many people called him crazy). Changing the local tourist system 35 years ago was an enormous and fantastic project and which brought together various aspects of the wine world of the Ribera.

It has taken time and we learnt from his experience and his dreams and after 6 years making wine in our basement and in other wineries we decided in 2003 to build our own winery and put our ideas into fruition.

Quality, naturalness and **healthy** wines are the three pillars of our winery.



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Our vineyards are situated in two different areas: The first and more important of the two as it's the base of our wines lies between Castrillo de la Vega, Campillo and Aranda de Duero in an area called VALDECOBOS.

This area is regarded as one of the best areas for grape growing as it is:

- **Enclosed-thus** suffers less severe frosts and the harsh weather in autumn and spring.
- **Sunny-perfect** for ripening the grapes.
- **Healthy-it** is hardly necessary to treat the vines with any pesticides thus making it an almost ecological site.

The soil is made up of 23% clay and 30 % limestone. The earth is rich in minerals especially iron and potassium and we have no need to fertilize. It is north-south facing.

The second vineyard lies next to the Winery Linaje Garsea and **parallel** to the Duero River, on the outskirts of Aranda.

This organic land is better irrigated and its richness is sourced from the Duero river.

The water is not stored on the surface but drains well thanks to the excellent system we put in as we planted the vines years ago. The vine roots go as deep as 2 metres to search out what they require to survive.

These vines suffer more in winter, icy fogs, frosts, and humidity. We give extra care and attention to these vines, so that they produce the quality we need. All our vineyards have a good mixture of chalk and clay with richness in minerals.

The vineyards planted in Caleruega, called "**LA QUIÑONERA**" laconic, hard land without water field, with plenty limestone, minerals, it gives a compacted small grapes, full of phenolic components. Sensational grapes. Our future.

We have other shared vineyards generally rich in minerals and with good proportion of clay and limestone.

Important Note. The Regulating Council permits the planting of 4,000 vines per hectare and we have only **2.800 – 3,000 per hectare** to ensure a well spread out vineyard to control the grape quality.



Our
LANDS



Why OAK



- To vary the tannicity in a wine that's not been filtered, we have to let the wine gain tannins naturally from the barrel thus constantly varying the colour and tannins. This results in a clean wine, with fruity and oaky tannins and complex aromas of oak and fruits and a well-balanced wine.

- To make wine that will age well, we have to constantly modify the time spent in barrel and take into account its porous quality. As the wine oxygenates this allows the tannins and anthocyanins to unite making the molecules heavier and thus making a wine that will age better than a molecularly lighter wine.

How long in BARREL

- **A young wine** can spend between two and three months in barrel.

- **A roble or lightly oaked** wine should spend between six and eight months in barrel and later some time in a bottle after which it is released onto the market to appreciate its fruity aromas and woody tones.

- **A Crianza** spends 14 months in barrels 2 monthsmore than required by the Regulating Authority. Later it rests and evolves in bottle for 12-14 months being released onto the market with a good blend of tannins, well-balanced fruity aromas with woody notes.

- **A Reserve wine** spends 16 months in a barrel, another 20 months in bottle and is released onto the market after spending in total 36 months in the winery.

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Around the winery we have 49 hectares of family vineyards of which are controlled by Jose Carlos Garcia Agudo. He is present throughout the year during pruning, harvesting, fertilizing and any necessary treatments during the cycle of the vine.

Our oldest vines are over 45 years old and are head-trained.

Our youngest vines are between 6 and 15 years old and follow the more modern method of trellises.

Head-trained Vines: Local people still believe that the vine should be in contact with the heat and nutrients of the earth as much as possible.

Trellised Vines: This allows maximum exposure to the sun and takes major advantage of photosynthesis to allow better grape development.

Also the height prevents exposure to damp and dirt also making it easier to harvest. We use plastic crates to ensure good hygiene thus preventing the grapes from touching the ground.



our
VINEYARDS



OUR WORK ETHIC

Every artist has his methods, we add a modern touch.

- We use only healthy grapes that have been through the selection process twice, once on the vine and then on the selecting table.

- The grapes are de-stemmed then passed into stainless steel tanks of 10,000 litres. We take great care throughout maceration and fermentation as our moral is less quantity and better quality.


- We wait between two to five days to extract the anthocyanins and colours that we want and with the right yeasts we start up the fermentation process. Even if it was allowed our rose is not made from a mixture of white and red grapes, but from the bleeding of red grapes 48 hours before being put in to stainless steel tanks. Through this juicing process the skins enrich the wines.

- Red wines tend to macerate for between 5 to 7 days for young wines and 9 days for crianzas and reserve wines.

- We pump over two to three times a day for young wines and no less than three to four for crianzas and reserve wines. The punching down is done manually in our bodega. Temperatures are controlled between 25 and 30 degrees. We leave around 1,30 sugar gr residue to make the wine fruitier.



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- Pressing after the alcoholic fermentation process is symbolically done almost half by hand. The malolactic fermentation follows and is carefully monitored to ensure the aromas.
 - We rack and clean. In the old days we clarified using egg whites for the crianzas and reserve wines leaving the yolks for our sister, Carmen, to make cakes. Today we use albumin. And then to the barrels without filtering.
 - The young wines, we leave some months in tanks for the sediment to fall to the bottom again avoiding having to filter.
 - The winters here are cold enough to allow the wine to filter itself naturally and we open all the windows to help the sediment fall.
 - Although maybe not the most attractive, the best thing for our wines is to allow the remaining sediment into the bottles where it will fall naturally.

The BARRELS



Until 2003 all our barrels were made of American oak.

From 2003 the barrels have been made up of 45% American from Missouri and 45% from Allier and Vosnes in France. With the 10% remaining we decided to try Hungarian and Spanish oak. For the high end premium wines we also add blend French oak very compacted.

Our "SKILL IN" the vineyards

No need to remind you that wine is a living entity if you treat it well it will love you back. Without being too romantic, **you have to love and care for vines** and this is the basis of our winemaking.

We have made it part of our family, more so during harvest time when we avoid all types of machinery and only family members work in the vineyards.



- **In winter:** In the dormant period between December and January we prune, leaving only three buds for future growth. We prune down to two buds after the frosts, which although beneficial for the earth, can severely damage the vine.

- **In spring:** Now, out of danger from frost, we usually prune again so the vines don't grow too out of control. This also distributes the sucrose less in the shoots and leaves, leaving the sugar energy for the grapes.

- **In summer:** We, then, leave the rest to nature as much as possible. We weed and try to avoid the use of pesticides. Veraison around August 8th to 14th. When the grapes are picking volume will make two prunings even if it seems strange. First pruning to remove grapes and also second pruning. It seems funny but is better make it twice so the vineyard doesn't notice less bunches of grape and the regulating process also come from inside the strain

- **In Autumn:** To pray for good weather. Harvesting around October 12th

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• **The Harvest:** This is the most difficult moment for our family of seven brothers and sisters and their families.

1. We meet to discuss which grapes to pick and which to leave.
2. **We harvest by hand**, never with machines, as there is no contact with the grapes.
3. In the **first harvest** we collect the grapes that have reached their maximum ripeness. We leave the other less ripe or inadequate grapes on the vines.
4. **We collect in plastic crates**, cleaning them every time we unload at the bodega. The crates are of 12 and 20 kilos and keep the grapes healthy and uncrushed. We prohibit the uses of large containers.
5. **Night Harvests.** To avoid immediate fermentation on entering the bodega if the grapes were too hot we would have to harvest at

night. Luckily we have had to do this only 4 times in recent years.

6. **The second selection** - we usually do at the winery after the weighing and before the de-stemming. We do this to ensure the best grapes for wines such as the Young and Roble reds and wines destined to be Crianzas and Reservas. The selection table is an unforgettable experience. Hours of monotonous work standing up but we try to enjoy ourselves and have a good time although our job is serious.

What do we do with the huge amounts of grapes left on the vines?

We pick again when the grapes have ripened and we make vinegar for family use. Sometimes we dry them to make delicious raisins. But the best option is to give them to our sister Carmen who makes fantastic well known grape cakes and pastries or even jams. The options are endless.

Our local priest quotes: "What God has given us, we make into the gift".



THE
RESULT



ASTIL

ASTIL ROSE

Visual Phase: Depending on the year, a strawberry or red berry pink. With light tones of violet and saumons. It is of medium intensity, brilliant and clean with vibrant tones.

On the Nose: Expressive and well-defined aromas of strawberries and wild fruits depending on maceration time.

Chilled, the aromas of strawberry balsamic, citruses and mint are more apparent later as the wine warms when peach and apricots aromas waft lightly.

On the Palate: Fruity and fresh with notes of fruits of the forest, strawberry and peach. A soft wine with a pleasant touch of malic acid. Clean, deep, velvety and fruity. A very drinkable wine.

Best consumed within a year of vintage.

Keep chilled between 14-18° C, away from the sun and sideways.

Open and serve at 8° C before drink.



RIBERA DEL DUERO

Denominación de Origen

ASTIL

3 months in Oak

Visual Phase: Red cherry, clean and brilliant with a hint of youth on the rim. High density, good coloration, perhaps too much for a young wine. It can be stored for a while.

On the Nose: Very intensive wine aroma with alcohol coming through but not over-powering. Balance among sweetish touch, minerals and dark fruit (plum and blackberry) and some spicy. Faint whiffs of cinnamon and vanilla.

On the Palate: Fruit explosion, back tones of blackberry and plum. Sweet and enveloping, intense in the mouth, without pinching (good balance between alcohol, acidity and tannin, high quality and very soft).

Best consumed within 3 years
Keep chilled between 14-18° C, away from the sun and sideways.

Open 30 min before drink or decant it.

Some natural sediments it may remain in the bottle due to non filtration.

Serve around 17° C.



RIBERA DEL DUERO

Denominación de Origen

ASTIL OAK

Astil selected harvest
6 months in Oak

Visual Phase: Red cherry, clean and brilliant with a hint of youth on the rim. High density, good coloration, perhaps too much for a Roble wine. It can be store for a while.

On the Nose: Very intensive wine aroma with alcohol coming through but not over-powering. Balance among sweetish touch, minerals and dark fruit (plum and blackberry) caramel, cinnamon and vanilla and some balsamic, spicy.

On the Palate: Attack fruity, with hints of blackberry, plum and black, sweetish with the aromas of the barrel, enveloping, intense mouth without pinching (good balance between alcohol, acidity and tannin, high quality and very soft). Keeps fruit and barrel memories long time, requesting another drink.

Best consumed within 4 year
Keep chilled between 14-18° C, away from the sun and sideways.

Open 30 min before drink or decant it

Some natural sediments it may remain in the bottle due non filtration.

Serve around 18° C.



RIBERA DEL DUERO

Denominación de Origen

ASTIL

CRIANZA
14 months in Oak

Visual Phase: Intense with plenty coloration. High density. Red cherry and violets hints on the rim. Pronounced glycering, clean, brilliant and impressive liveliness considering the oak ageing.

On the Nose: Very intense vinous character pronounced by alcohol but without trimmings. Balance between toasty and spicy, and the bottom, leather / caramel and dark fruit (blackberry, plum). Memories of cinnamon and vanilla.

On the Palate: Fruity, back tones of blackberry, black currant and plum in mouth persist spices and leather barrel without sweetness, enveloping, intense media mouth without pinching (perhaps alcoholic).

Best consumed within 4-5 year from vintage date.

Keep chilled between 14-18° C, away from the sun and sideways.

Open 30 min before drink or decant it

Some natural sediments it may remain in the bottle due non filtration.

Serve around 17° C.



RIBERA DEL DUERO

Denominación de Origen

ASTIL RESERVA

16 months in Oak

Visual Phase: Intense, with great coloring. Very good density. Cherry red with some bricks color details on the rim. Glyceric, clean, bright and stunning vibrancy to the time in barrel.

On the Nose: Powerful fruit aromas, crisp, intense and fresh, blackberry and currants, plums, all stewed, flashes of oak, leather, balsamic and toasty touches.

On the Palate: Maximum expression on the palate. Very fruity and powerful if somewhat dry, fresh and fruity tannins. Evolution without pinching. Retain some Ribera character. Very round. Eternal finish.

Best consumed within 7-8 year from vintage date.

Keep chilled between 14-18° C, away from the sun and sideways.

Open 30 min before drink or decant it

Some natural sediments it may remain in the bottle due non filtration.

Serve around 18° C.



RIBERA DEL DUERO

Denominación de Origen

Where ARE WE?

We are situated in what is now called the Ribera del Duero **Wine Route** on the National Road N-122. We are in the Province of Burgos between Aranda de Duero and Castrillo de la Vega.

3 km from Aranda you can see the famous restaurant **EL Ventorro**.

We are directly behind this in an area called **Terrañuela** where we also have our vineyards.

Linaje Garsea Winery and Vineyards

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