

Astarte



CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2012
VARIETAL/S	Vermentino of Malta
TASTING NOTES	Astarte has a vibrant, straw-yellow colour with a pale green rim; intense aromas of tropical and citrus fruits with hints of flowers; and a fresh citrus taste with a pleasantly acidic finish.
VINTAGE REPORT	Although winter temperatures were colder than normal, rainfall was average. The slightly larger bunches than normal were offset by an earlier ripening of the grapes. This vintage demonstrated that, despite the warm microclimate, grapes can achieve an optimal ripening level – bouquet-wise and palate-wise, thanks to the vineyard's proximity to the sea.
PRODUCT INFORMATION	<p>The name 'Astarte' recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period.</p> <p>The Astarte was first released in 2007 (vintage 2006)</p> <p>Available in 750ml.</p>

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VINTAGE REPORT	Winter recorded normal temperature and rainfall levels. Budburst started during the first week of March and shoot development progressed evenly throughout the season. The slow, constant ripening of the grapes produced wines with a distinct varietal character.
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VINTAGE REPORT	This vintage confirmed all those weather conditions that characterize the atmosphere of our small Mediterranean island. Precipitation and temperatures have gone hand in hand respecting the seasonal average. This has resulted in a regular and uniform shooting of the plants in the spring, which subsequently allowed a balanced vegetative growth during the entire season. There has been an increase in production over the previous years and a slower maturation over a longer period of time. These ideal conditions surrounded by the presence of the sea have confirmed expectations that are expressed through fresh and well balanced wines, characterized by a lively aromatic bouquet.
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YEAR	2015
VARIETAL/S	Vermentino of Malta
TASTING NOTES	Astarte has a vibrant, straw-yellow colour with a pale green rim; intense aromas of tropical and citrus fruits with hints of flowers; and a fresh citrus taste with a pleasantly acidic finish.
VINTAGE REPORT	This vintage was characterized by a very wet winter, which has helped have a good water retention in the soil to guarantee regular sprouting. The spring temperatures have been similar to the seasonal averages and this has favored a normal succession of vegetation growth. In summer maturation was slow and has continued throughout the month of August and compared to the previous there has been a slight drop in yield. All this is expressed through wines which are particularly rich in aromas with classic olfactory notes that remind us of their territory, elegance and a long finish on the palate.
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