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	The name 'Astarte' recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2013
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	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.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2014
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 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.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
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.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2016
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 the very little rainfall. Temperatures were in line with seasonal averages, except for winter which was slightly warmer. Due to the high temperatures in January and February sprouts occurred slightly earlier than in the previous year. Because of the little rain and excessive heat on the island, the grapes matured in advance but despite this, we have obtained good productions for all the varieties in our vineyards. Having invested a lot of time in the vineyard, managing the foliage of the plants and maximizing the water in the soil, we have achieved some very good wines, which despite the warm weather, all in all, are very fresh, well balanced characterized by lively aromas in the whites and deep intense colors in the reds.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2017
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	The 2017 harvest was one of the most advanced (early ripening of grapes) in recent years, with the vintage being characterized by a very hot summer with practically no rains. The white grapes resisted the very warm temperatures without much problems expressing very good quality, while the relief irrigations favored the red grape varieties, resulting in an excellent phenolic ripeness.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta' Origini Kontrollata
YEAR	2018
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	The 2018 vintage was characterized by the constant rainfalls registered in spring. This made it quite challenging, but at the end, grape production was abundant. Excellent work and control on the white grape varieties, and the thorough selection on the red grape varieties have given the desired quality and balance to the wines.
PRODUCT INFORMATION	The name 'Astarte' recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2019
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	The 2019 vintage was characterized by low temperatures during the budding period which slowed down the entire vegetative cycle. The abundant spring rains produced an excess of vegetation which resulted into a lower production, which was less than average when compared to previous years, but the grapes were of higher quality. The wines have fragrant olfactory notes and also optimal physiological maturity, characteristics that have given a nice balance to all the wines produced during this vintage.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION DOK Malta – Denominazzjoni ta' Origini Kontrollata

YEAR 2020

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 The 2020 vintage was characterized by an exceptionally long, rather cold and rainier than usual winter which allowed the vines to rest a little longer than they usually do.

Mild temperatures and few spring rains resulted into a reduced production when compared to the average, but allowed the soils to cool down without causing phytosanitary issues, with an excellent result for the quality of the wines produced in terms of freshness, balance and aromatic intensity.

The late rains in summer have lengthened the ripening of the red grapes without affecting in any way the quality of the wines.

PRODUCT INFORMATION The name 'Astarte' recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period.

The Astarte was first released in 2007 (vintage 2006)

Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2021
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	Climatically, 2021 was the ideal vintage for the life cycle of the vine. Winter was long, quite rainy, and this allowed the plants an excellent vegetative rest. Rainfall was abundant and frequent, and this kept going on until late spring. The presence of water in the soil gave an important boost to the vegetative recovery of the vines. Flowering and fruit set were carried out in a linear manner. This was followed by high temperatures during the summer, which accelerated the ripening of the grapes, giving way to an early start of harvest season. Grapes made it to harvest in excellent phytosanitary condition and were of fantastic quality, with an average yield per hectare compared to the last 5 years.
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2022
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	
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 375ml and 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2023
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	
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 375ml and 750ml.

Astarte

CLASSIFICATION	DOK Malta – Denominazzjoni ta’ Origini Kontrollata
YEAR	2024
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	
PRODUCT INFORMATION	The name ‘Astarte’ recalls the Phoenician goddess of fertility worshipped in Malta during the Punic period. The Astarte was first released in 2007 (vintage 2006) Available in 750ml.