

CELESTE

ROBLE

VINTAGE: 2019

TYPE OF WINE: Red wine

DO: Ribera del Duero

GRAPE VARIETY: Tinto Fino (Tempranillo)

WINEMAKING

Number of days of skin contact: 15 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week aprox

Fermentation temperature: 20-26°C

Ageing: 3 months in oak barrel

Bottling month: April of 2020

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.81

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 3-5 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Dark cherry red color, very opaque. Intense black fruit (cherry) aroma with a subtle smoky nuance. Velvety and juicy on the palate, full of rich fruit extract, with fine, very round, ripe tannins.

SERVING SUGGESTIONS

Given the wine's tannin and fruit characteristics, it pairs beautifully with a wide variety of meat dishes. Serve at 14–16°C.

LEGACY

Celeste is born 895 meters above sea level, where the vines and the sky form a magical connection, resulting in a wine filled with the freshness, emotion, and intensity of a starry night.



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TERROIR

Weather conditions

The growth season of the grapevines – meaning April through September – saw lower temperatures and less precipitation than the same period the year before, which was particularly rainy. During the ripening period – from August through September – it rained little and very sporadically, and the average temperature was more than one degree below that of 2018.



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES