

CELESTE

ROBLE

VINTAGE: 2021

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

Length of alcoholic fermentation: 1 week approx

Fermentation temperature: 20-26°C

Ageing: 3 months in oak barrel

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.81

Total acidity: 4.6 g/L (tartaric a.)

Residual sugar: <0.5 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.

In terms of the temperatures, February was warmer than usual, as was August, while the rest of the year was within a normal range.

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.



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

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TERROIR

Weather conditions

2021 was a normal year in terms of rainfall, although the summer was dry. An event of note was the passage of Storm Filomena at the beginning of the year, which left abundant precipitation in the form of snow and a period of intense frosts.

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