

CELESTE

VERDEJO

VINTAGE: 2021

TYPE OF WINE: White wine

DO: Rueda

GRAPE VARIETY: Verdejo

WINEMAKING

Number of days of skin contact: Very gentle cold skin maceration for three hours

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 15 days

Fermentation temperature: 14°C

Ageing: On lees for 2 months

Bottling month: From March of 2022

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.19

Total acidity: 6 g/L (tartaric a.)

Residual sugar: 0.3 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-3 years

AVAILABLE FORMATS

75 cl and 75 cl

TASTING NOTES

Brilliant, limpid, pale gold in color. A potently aromatic nose displaying varietal notes of fennel and green almond with white floral undertones. Silky and firm on the palate, with fine, elegant acidity conferring great length.

SERVING SUGGESTIONS

Perfect as an aperitif, it is also an ideal accompaniment for shellfish and both fresh and fried fish. It goes very well with green salads and citrus dressings. Recommended serving temperature is 8°C-10°C.

LEGACY

Produced at our winery in Villafranca del Duero, using a selection from our Verdejo parcels near the Duero River that offer more aromatic intensity and freshness.



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TERROIR

Weather conditions

2021 was a normal year in terms of precipitation, with a fairly even distribution of rainfall except for the summer, which was dry, and during the ripening period, when there was abundant rainfall. There was heavy snow at the beginning of the year that replenished the underground water layers. The rainfall at the end of the harvest period slowed down the delivery of the grapes. In terms of the temperatures, 2021 was a year within the normal range, although the ripening period was cooler. Temperatures were higher during February, which had an impact on the start of the budding, bringing it forward.

