

CELESTE

CRianza

VINTAGE: 2015

TYPE OF WINE: Red wine

DO: Ribera del Duero

GRAPE VARIETIES: Tinto Fino (Tempranillo)

WINEMAKING

Number of days of skin contact: 15-20 days

Type of fermentation: In stainless steel under controlled temperature. A high percentage of the wine undergoes partial malolactic fermentation in new barrels.

Number of days of fermentation: 1 week approximately

Fermentation temperature: 25-30°C

Ageing: During 12 months in French and American oak (20% new barrel)

Length of bottle ageing before release: Minimum 12 months

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.75

Total acidity: 5 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: 3-7 years

AVAILABLE FORMATS

300 cl, 150 cl and 75 cl

TASTING NOTES

Cherry red color with garnet highlights. Delicious, voluptuous aroma of very ripe black fruit (blueberries) with fine roasted coffee and dried fruit (dried plum) notes. Dense, fleshy, with sensuous flavor sensations that are impressively persistent.

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.

STORY

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.



ESTATE OF ORIGIN

Ribera del Duero

Soil

Notes on the soil types of the Páramo plateau (Fompedraza). The Fompedraza vineyard lies in the mid-eastern section of the Duero River Valley, near the town of Fompedraza and the Durantón River. This tributary of the Duero meets the latter in the area around Peñafiel. The area's topography is gentle, characterized by high plateaus traversed by steep, narrow valleys that give the region its distinctive morphology. The area is located at 900 meters above sea level, which has a significant influence on the region's climate and winegrowing. The area shows a predominance of Tertiary and Quaternary continental deposits. Specifically, the vineyard sits atop deposits from the Upper Miocene and Quaternary periods. The predominant Upper Miocene lithology is based on grey limestone interspersed with marl, whereas the Quaternary areas are mostly composed of clay. The soils that formed on top of these materials tend to exhibit medium to fine textures and are very rich in carbonate.

Weather conditions

The 2015 harvest saw a mild winter followed by late spring frost that reduced crop levels. The summer was very hot, and dry stable weather marked the harvest season. Tempranillo achieved optimal ripeness, producing very healthy high-quality grapes.

Precipitation

Annual average (historical): 410.8 mm

Annual total (current vintage): 349.2 mm

Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 11.8°C