

CELESTE

CRianza

VINTAGE: 2016

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 tanks, under controlled temperature. Malolactic fermentation, predominantly in new barrels, then aged on the lees for 2 months.

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% vol.

pH: 3.78

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

Residual sugar: 0.3 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 3-7 years

TASTING NOTES

Dark cherry red with garnet highlights. Astounding aroma of black fruit (wild blackberries), with exquisite jammy (cherry) notes coming through, and a toasty nuance (roasted coffee). Dense and velvety on the palate, full of fruit extract, with long, flavorful and fragrant persistence that reveals elegant oak aging.

SERVING SUGGESTIONS

Given its smooth tannin and fruit characteristics, the wine pairs beautifully with all kinds of red meat, chorizo, and aged cheeses. 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

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 2016 vintage saw a mild winter, followed by abundant rainfall in spring that increased the harvest. The summer was particularly hot toward the end, which delayed grape-picking slightly. The harvest unfolded without notable incident, and the grapes reached the winery in excellent condition, which has resulted in very smooth and balanced wines. Given the later harvest date, the Tinta Fina grapes were at optimal ripeness.

Precipitation

Annual average (historical): 410,8 mm

Annual total (current vintage): 524 mm

Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 11.9°C



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES