

CELESTE

CRianza

VINTAGE: 2018

TYPE OF WINE: Red wine

DO: Ribera del Duero

GRAPE VARIETY: 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.

Length of alcoholic fermentation: 1 week approximately

Fermentation temperature: 25-30°C

Ageing: During 12 months in French and american oak (13% new barrel)

Length of bottle ageing before release: Minimum 12 months

TECHNICAL DATA

Alcohol level: 14,5% vol.

pH: 3.76

Total acidity: 5.1 g/L (à tartaric)

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

Fascinating deep, dark cherry red color. Intense, concentrated aromas of black fruit (blueberry jam), revealing notes of ripe figs and an exquisite smoky, mineral (graphite) streak. Velvety and flavorful on the palate with noble, fine-grained tannins. Oak aging endows the wine with fine notes of spices (bitter cocoa) and toast (roasted coffee).

SERVING SUGGESTIONS

Given its smooth, silky tannins and fruit concentration, 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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CRIANZA

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 2018 vintage saw a dry winter with slightly lower minimum temperatures than in previous years and a mild and very rainy spring. Precipitation levels for the year were higher than the region's historical average. Frost events in May mostly affected the earlier vineyards in the province of Valladolid and produced a slight decrease in quantity, although the vineyard went on to recover completely. The summer was mild and less extreme than in previous years, which meant the harvest began later, and fruit maturation proceeded at a slower and more gradual pace than usual.

Precipitation

Annual average (historical): 410,8 mm

Annual total (current vintage): 664 mm

Temperature

Annual average (historical): 11,8°C

Annual average (current vintage): 12,1°C

