

# CELESTE

## RESERVA

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VINTAGE: 2017

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: 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: Minimum 16 months in French and American oak barrels (40% new)

### TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.8

Total acidity: 5.1 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: 7-10 years

### AVAILABLE FORMATS

300 cl, 150 cl and 75 cl

### TASTING NOTES

Intense dark cherry red with great depth of colour. Fragrant on the nose, offering black fruit (blueberry jam) with very rich, noble ageing aromas (elegant notes of toast, cocoa, hazelnut, roasted coffee) coming through. Delicate as it unfolds across the palate, revealing fine, velvety tannins framed by subtle fruit acidity.

### SERVING SUGGESTIONS

Given its smooth tannin and fruit characteristics, the wine pairs beautifully with a wide range of meat and game recipes – either grilled or roasted – as well as roasted veggies. It pairs particularly well with roasted suckling lamb. Best served 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.

### AWARDS

- 92 points, JamesSuckling.com 2021 (Hong Kong)
- 90 points, 100% Blind Tasted - Andreas Larsson 2021 (France)



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### TERROIR

#### Soil

Medium or fine-textured soils that are rich in carbonates and developed on hillsides over Miocene limestone and marl formations

#### Weather conditions

A historic harvest with very low yields, mostly due to a serious frost event in late April but accentuated by summer drought. The 2017 vintage was one of the hottest years on record, which led to very early budbreak, maturation, and harvest. The grapes reached optimal ripeness and arrived at the winery in perfect condition. Very concentrated grapes, both aromatically and on the palate.

#### Precipitation

Annual average (historical): 410.8 mm

Annual total (current vintage): 272.6 mm

#### Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 12.7°C

