

CELESTE

ROBLE

VINTAGE: 2020

TYPE OF WINE: Red wine

DO: Ribera del Duero

GRAPE VARIETY: Tinto Fino (Tempranillo)

WINEMAKING

Number of days of skin contact: 15 days

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic fermentation: 1 week approx

Fermentation temperature: 20-26°C

Ageing: 3 months in oak barrel

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.78

Total acidity: 4.8 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: 3-5 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Dark cherry red color, very opaque. Intense black fruit (cherry) aroma with a subtle smoky nuance. Velvety and juicy on the palate, full of rich fruit extract, with fine, very round, ripe tannins.

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.

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.



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

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TERROIR

Weather conditions

The 2020 vintage experienced mild winter temperatures. Spring saw plenty of rainfall, and the summer was not excessively hot. The start of the harvest was conditioned by rainfall at the end of the cycle, when it was almost time to bring in the grapes. Under these climate conditions, budbreak came early, veraison was very even across all of the parcels, and the level of phenolic ripeness was optimal, producing wines with lower alcohol content. Despite the risk of disease, the grapes arrived at the winery in excellent condition. The 2020 vintage wines are very intense aromatically and soft on the palate.

