

CELESTE

VERDEJO

VINTAGE: 2020

TYPE OF WINE: White wine

DO: Rueda

GRAPE VARIETY: Verdejo

WINEMAKING

Number of days of skin contact: Very gentle cold skin maceration for

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 15 días

Fermentation temperature: 14°C

Ageing: On lees for 2 months

Bottling month: From March of 2021

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.23

Total acidity: 5.1 g/L (tartaric a.)

Residual sugar: 1 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-3 years

AVAILABLE FORMATS

75 cl and 75 cl

TASTING NOTES

Brilliant, limpid, pale gold in color. A potently aromatic nose displaying varietal notes of fennel and green almond with white floral undertones. Silky and firm on the palate, with fine, elegant acidity conferring great length.

SERVING SUGGESTIONS

A lovely aperitif, it is also a perfect match for seafood, fresh or fried fish, and goes wonderfully with salads. Best served at 8–10°C.

LEGACY

Produced at our winery in Villafranca del Duero, using a selection from our Verdejo parcels near the Duero River that offer more aromatic intensity and freshness.



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TERROIR

Weather conditions

In terms of precipitation, 2020 was a normal year, but most of the rain was concentrated over the early vegetative cycle. The rest of the season saw a long stretch without any rainfall. The ripening period was mostly dry with a little rainfall in mid-September when the harvest was already underway. The harvest started under drought conditions, which also brought down yields. Temperatures were above average in 2020, although the end of the growth season was milder than normal.

