

CELESTE

RESERVA

VINTAGE: 2019

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 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: Minimum 16 months in new French oak barrels (92%) and American (8%)

TECHNICAL DATA

Alcohol level: 15% vol.

pH: 3.65

Total acidity: 5.3 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, majestic dark garnet colour. Serious and potent on first impression, the nose opens up in the glass to reveal fruit aromas (blackberry jam and black cherries). These are joined by warm notes of spices (clove) and noble wood (oak, cedar, incense). The palate is light, silky, supple, and savoury.

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

· 93 points, JamesSuckling.com 2023 (Hong Kong)



CELESTE

RESERVA

TERROIR

Soil

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

Weather conditions

Temperatures and precipitation were lower during the grapevines' growth season, that is to say from April to September, than during the same period the year previous, which was particularly rainy. During the grape maturation period, from August to September, it rained little and sporadically, with an average temperature that was more than one degree lower than last year.

Precipitation

Annual average (historical): 410,8 mm

Annual total (current vintage): 426,4 mm

Temperature

Annual average (historical): 11,8°C

Annual average (current vintage): 12,2°C



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES