

CELESTE

VERDEJO

VINTAGE: 2022

TYPE OF WINE: White wine

DO: Rueda

GRAPE VARIETY: Verdejo

WINEMAKING

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

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic fermentation: 15 days

Fermentation temperature: 14°C

Ageing: On lees for 2 months

Bottling month: From February of 2023

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.18

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: 2-3 years

AVAILABLE FORMATS

75 cl and 75 cl

TASTING NOTES

Brilliant and limpid pale gold colour. The nose is remarkably aromatic, offering varietal notes of fennel and green almond with white floral nuances coming through. Silky and firm on the palate, with fine, elegant acidity imparting great length.

SERVING SUGGESTIONS

Perfect as an aperitif, it is also an ideal accompaniment for shellfish and both fresh and fried fish. It goes very well with green salads and citrus dressings. Recommended serving temperature is 8°C-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.

AWARDS

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



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

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TERROIR

Weather conditions

Temperatures in 2022 were higher than normal throughout most of the year, with frequent heat waves during the summer when temperatures were almost at 40°C. The growth cycle was quite dry with some rainfall at the beginning and end of the season. During the ripening period there were a few noteworthy storms, which brought in a bit of rain. The end of the year was very rainy, accumulating 50% of the annual precipitation.

