

# CELESTE

## ROBLE

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VINTAGE: 2022

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 approximately

Fermentation temperature: 20-26°C

Ageing: 3 months in oak barrel

### TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.79

Total acidity: 4.6 g/L (tartaric a.)

Residual sugar: 0.7 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

Thanks to its smooth tannins and pronounced fruit character, the wine combines perfectly with a wide variety of recipes, including lamb roast and stews. It also pairs well with aubergine parmigiana or dishes made with tomato sauce. 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

In Ribera del Duero, precipitation levels during the growth season were much lower than the year previous, down to practically half. This trend was reversed during the ripening period, from August to September, when it rained more. Temperatures were higher than normal throughout much of the year, and the summer saw a few heat waves.

