

CELESTE

ROSÉ

VINTAGE: 2023

TYPE OF WINE: Rosé wine

DO: Cigales

GRAPE VARIETY: Tempranillo

WINEMAKING

Number of days of skin contact: 3 hours of skin contact

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic fermentation: 7 -10 days

Fermentation temperature: 14°C

Ageing: One month in concrete vats

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.47

Total acidity: 5.24 g/L (tartaric a.)

Residual sugar: 0.3 g/L - Internal data -

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

TASTING NOTES

Pale salmon colour with coppery highlights. Delicate nose with lovely floral (rose) and fruit (pomegranate) notes. Flavourful on the palate, with pleasant vinous substance.

SERVING SUGGESTIONS

Pale salmon in colour, the wine is remarkably intense, complex and silky with predominant notes reminiscent of white flowers, stone fruit, and aniseed.



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

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TERROIR

Soil

From a geomorphological standpoint, the soils can be categorized as Miocene. They consist of tertiary and quaternary deposits: sand, limestone, and gypsum over clay and marl. The soil displays a weak granular structure, ranging from fine to medium, with few stones and no organic matter.

Weather conditions

The growth season began with sufficient water reserves to allow for the optimal development and maturation of the grapes. Climate conditions were mild, and June was an especially rainy month. Temperatures rose in July, late August, and September, exposing the plants to a period of heat and water stress as a result of extreme heat and a lack of water. These conditions brought the harvest forward compared to previous years.

Precipitation

Annual total (current vintage): 394.4 mm

Temperature

Annual average (current vintage): 14°C

