

# CELESTE

## CRianza

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VINTAGE: 2021

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 tanks under temperature control. Malolactic fermentation carried out partly in new barrels, with aging on lees for 2 months.

Length of alcoholic fermentation: 1 week approximately

Fermentation temperature: 25-30°C

Ageing: During 12 months in 55% French and 45% American oak (17% new barrels).

Length of bottle ageing before release: Minimum 12 months

### TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.7

Total acidity: 5 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: 3-7 years

### AVAILABLE FORMATS

300 cl, 150 cl and 75 cl

### TASTING NOTES

Beautiful dark cherry red. Very pleasant nose offering fruit aromas (blueberry jam) and fine toasty (cocoa) and dried fruit (dried plum) notes with spices (vanilla, pink peppercorn) coming through. Light, silky, and supple on the palate; delicate rather than potent.

### SERVING SUGGESTIONS

The combination of smooth tannins and fruit notes makes this an ideal match for all kinds of charcoal-grilled meats, chorizo, and mature cheeses. Pairs exceptionally well with roast lamb. 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



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### TERROIR

#### Soil

The winery, found in the Fompedraza vineyard, is located in the mid-eastern section of the Duero River Valley, near the town of Fompedraza and the Durantón River, a tributary of the Duero that converges with it by Peñafiel. The area has a gentle topography, characterized by high plateaus traversed by steep, narrow valleys that give the region its distinctive morphology. Celeste Crianza is the blend of a selection of the best parcels throughout Ribera del Duero, from towns standing at 790–900 metres above sea level. The region's unique climate plays a key role in its suitability for winegrowing. The area shows a predominance of Tertiary and Quaternary continental deposits. Specifically, the vineyard sits atop deposits from the Upper Miocene and Quaternary periods. The predominant Upper Miocene lithology is based on grey limestone interspersed with marl, whereas the Quaternary areas are mostly composed of clay. The soils that formed on top of these materials tend to exhibit medium to fine textures and are very rich in carbonate.

#### Weather conditions

The 2021 vintage was a normal year in terms of rainfall, although the summer was dry. At the beginning of the year, the storm Filomena swept through, bringing abundant snowfall and a period of intense frost. In terms of temperature, February was warmer than usual, as was August, but the rest of the year fell within normal range.

#### Precipitation

Annual average (historical): 410.8 mm

Annual total (current vintage): 386.4 mm

#### Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 12.1°C

