

CELESTE

ROBLE

VINTAGE: 2023

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: 3.78

Total acidity: 4.6 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: 3-5 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.



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TERROIR

Weather conditions

Temperatures exceeded all averages throughout 2023, a year that saw a very warm April (3°C warmer than usual), heat waves in August, and temperatures in October and November that were 2°C higher than the average. As for precipitation, the growth season got off to a very dry start, a situation which continued until September when regular rainfall restored the annual water balance.

