

CELESTE

CRianza

VINTAGE: 2022

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 with temperature control. Malolactic fermentation carried out in new barrels at a high percentage, with ageing on lees for 2 months.

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 25-30°C

Ageing: During 12 months in oak, 60% French and 40% American (29% new barrels).

Length of bottle ageing before release: Minimum of 12 months

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.7

Total acidity: 4.9 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

Dark cherry colour with ruby highlights. Concentrated and deep, with aromas of black berries (blackberry jam). On the palate, it is flavourful, light, and framed by fine fruity acidity.

SERVING SUGGESTIONS

With smooth tannic and fruity characteristics, it is the ideal pairing for all types of grilled meats, chorizo, and mature cheeses. It pairs especially well with roasted lamb. Serve between 14-16°C.

LEGACY

At 895 metres above sea level, where the vineyards and the sky establish a magical connection, Celeste is born. A wine that captures the freshness, excitement, and intensity of a starry night.



CELESTE

CRIANZA

TERROIR

Soil

The winery located on the Fompedraza estate is situated within the central-eastern sector of the Duero Basin, close to the town of Fompedraza and the Duratón river, a tributary of the Duero that merges with it near Peñafiel. It is an area of gentle relief characterised by plateaus dissected by narrow valleys that give a typical morphology to the region.

Celeste Crianza is the result of a selection of the finest plots along the Ribera del Duero, plots selected in municipalities that are between 790 and 900m above sea level. This special climate of the region influences its viticultural vocation. In this area, tertiary and quaternary continental materials are predominant. Specifically, the estate where the winery is located is on upper Miocene and quaternary materials. The predominant lithology of the upper Miocene is based on grey limestones with intercalations of marls, while clays dominate the quaternary areas. The soils developed on these materials tend to display medium or fine textures and are very rich in carbonates.

Weather conditions

In Ribera del Duero, precipitation during the vegetative cycle was significantly lower compared to the previous year, practically halving. However, during the maturation period, from August to September, the trend reversed and there was more rainfall. As for temperatures, they were above normal for much of the year, and there were some heatwaves during the summer.

Precipitation

Annual average (historical): 419.6 mm

Annual total (current vintage): 431.6 mm

Temperature

Annual average (historical): 11.9°C

Annual average (current vintage): 13.4°C



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES