

CELESTE

ROBLE

VINTAGE: 2024

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 tanks under temperature control

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 20-26°C

Ageing: In barrel for 3 months

TECHNICAL DATA

Alcohol level: 13.5% vol

pH: 3.69

Total acidity: 4.1 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 colour and well covered. Intense aroma of black fruits (cherries), with a fine smoky nuance. On the palate, it is velvety, juicy and full of rich fruit matter, with fine, mature and well-polished tannins.

SERVING SUGGESTIONS

Thanks to its smooth tannins and pronounced fruity character, it is the ideal accompaniment to a wide variety of recipes such as roast lamb, stews, and casseroles. It also pairs very well with aubergines parmigiana or dishes that contain tomato sauce. 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 embodies the freshness, excitement and intensity of a starry night



PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

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TERROIR

Weather conditions

The 2024 vintage was characterised by average temperatures 1°C higher than usual, with a gentle start to the vegetative cycle and an increase in temperature during ripening. Precipitation remained around the average both during the vegetative cycle and ripening, favouring balanced vineyard development. Only the months of April, July, November, and December recorded a rainfall deficit, while the rest of the year saw regular rainfall.



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