

CELESTE

CRianza

VINTAGE: 2023

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 barrel in a high percentage, with 2 months of ageing on lees

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 25-30°C

Ageing: For 12 months in oak, 50% French and 50% American (12% new barrel)

Length of bottle ageing before release: Minimum 12 months

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.74

Total acidity: 5.18 g/L (tartaric a.)

Residual sugar: <0.5 g/L - Internal data -

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 reflections. Intense and concentrated, with delicious fruity aroma (blueberry and blackberry jam), over a toasted background (roasted coffee) and dried fruits (figs). On the palate it is deep and flavourful, finishing in a smoky and persistent aftertaste. Wine of great dimension, warm and powerful to accompany roast meats and spiced sauces.

SERVING SUGGESTIONS

With smooth tannic and fruity characteristics it is the ideal accompaniment for all kinds of grilled meats, chorizo and mature cheeses. It pairs particularly well with roast 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 treasures the freshness, the emotion and the intensity of a starry night.



CELESTE

CRIANZA

TERROIR

Soil

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

Celeste Crianza is the result of a selection of the best plots along the Ribera del Duero, plots selected in municipalities that lie between 790 and 900m above sea level. This very special climate of the region determines its winegrowing vocation. In this area, Tertiary and Quaternary continental materials predominate. Specifically, the estate on which the winery stands is situated on Upper Miocene and Quaternary materials. The predominant lithology of the Upper Miocene is based on grey limestones with interbedded marls, while clays dominate in the Quaternary areas. The soils developed on these materials tend to show medium or fine textures and are very rich in carbonates.

Weather conditions

During 2023 temperatures exceeded the averages, with a very hot April (3°C warmer than usual), heat waves in August, and the months of October and November that exceeded the average values by 2°C. Regarding rainfall, the start of the vegetative cycle was very dry and it remained so until September, when it began to rain regularly, restoring the balance for the year.

Precipitation

Annual average (historical): 419.6 mm

Annual total (current vintage): 433 mm

Temperature

Annual average (historical): 11.9°C

Annual average (current vintage): 12.9°C



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