

CELESTE

CRianza

VINTAGE: 2019

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 controlled temperature. Malolactic fermentation, predominantly in new barrels, then aged on the lees for 2 months.

Length of alcoholic fermentation: 1 week approximately

Fermentation temperature: 25-30°C

Ageing: During 12 months in French and american oak (13% new barrel)

Length of bottle ageing before release: Minimum 12 months

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.75

Total acidity: 5.2 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

Lovely dark cherry red colour with subtle warm toasty glints. Clean aromatic expression, with notes of flowers (wild scrub) and black fruit (blackberry jam) over smoky, toasty undertones (coffee). Luscious and wonderfully velvety. Well-constructed and with the substance of a great wine, supported by the clean, spiced oak from its good ageing.

SERVING SUGGESTIONS

Given its smooth, silky tannins and fruit concentration, the wine pairs beautifully with all kinds of red meat, chorizo, and aged cheeses. 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

Temperatures and precipitation were lower during the grapevines' growth season, that is to say from April to September, than during the same period the year previous, which was particularly rainy. During the grape maturation period, from August to September, it rained little and sporadically, with an average temperature that was more than one degree lower than last year.

Precipitation

Annual average (historical): 410.8 mm

Annual total (current vintage): 426.4 mm

Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 12.2°C

