

# CELESTE

## CRianza

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**VINTAGE:** 2017

**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.

**Number of days of fermentation:** 1 week approximately

**Fermentation temperature:** 25-30°C

**Ageing:** During 12 months in French and American oak (20% new barrel)

**Length of bottle ageing before release:** Minimum 12 months

### TECHNICAL DATA

**Alcohol level:** 14.5% vol.

**pH:** 3.89

**Total acidity:** 5 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

Deeply opaque, dark cherry red, with garnet highlights. Expressive aroma of black forest fruit (blueberry) with delicious, jammy cherry coming through, and a characteristic, terroir-imparted mineral nuance. Velvety and elegant on the palate, revealing exquisitely fine, fruit tannins, good length, and refined aromas of aging in toasted oak.

### SERVING SUGGESTIONS

Given its smooth tannin and fruit characteristics, 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

Notes on the soil types of the Páramo plateau (Fompedraza). The Fompedraza vineyard lies in the mid-eastern section of the Duero River Valley, near the town of Fompedraza and the Durantón River. This tributary of the Duero meets the latter in the area around Peñafiel. The area's topography is gentle, characterized by high plateaus traversed by steep, narrow valleys that give the region its distinctive morphology. The area is located at 900 meters above sea level, which has a significant influence on the region's climate and 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 médium to fine textures and are very rich in carbonate.

#### Weather conditions

A historic harvest with very low yields, mostly due to a serious frost event in late April, but accentuated by summer drought. 2017 was one of the hottest years on record, which led to very early budbreak, maturation, and harvest. The grapes reached optimal ripeness and arrived at the winery in perfect condition. Very concentrated grapes, both aromatically and on the palate.

#### Precipitation

Annual average (historical): 410.8 mm

Annual total (current vintage): 272.6 mm

#### Temperature

Annual average (historical): 11.8°C

Annual average (current vintage): 12.7°C

