

CELESTE CRIANZA 2020

Pago del Cielo is a wine project that is based in two privileged territories for the cultivation of vines, Ribera del Duero and Rueda, combining tradition, commitment to quality and passion for viticulture.

In Ribera del Duero, the winery is located in Fompedraza, 895 meters above sea level, at the highest levels of the DO, a privileged place, with spectacular landscapes and an ideal climate for the production, resulting in a wine filled with the freshness, emotion, and intensity of a starry night.

2020 VINTAGE NOTES:

The 2020 vintage was characterized by a mild winter in terms of temperature. The spring saw plenty of rain, and the summer was not excessively hot. Rainfall towards the end of the season, almost at harvest time, conditioned the start of picking. Under these climatic conditions, the vines budded early, veraison was very even across all parcels, and the grapes attained optimal phenolic ripeness, resulting in lower alcohol wines. Despite the risk of disease, the grapes were exceptionally healthy. The 2020 vintage wines are aromatically very intense and smooth on the palate.

VINEYARDS:

Celeste Crianza is a blend of the best parcels from Ribera del Duero, a region with a unique climate that's perfect for winegrowing. The Fompedraza vineyard, where the winery is located, is in the mid-eastern section of the Duero River Valley near the town of Fompedraza and the Durantón River. The area has a gentle topography, high plateaus, and steep, narrow valleys. The vineyard sits atop deposits from the Upper Miocene and Quaternary periods, which tend to have medium to fine textures and are rich in carbonate.

Varietal Composition: Tinto Fino (Tempranillo)

Appellation: DO Ribera del Duero

VINIFICATION:

Fermentation: In stainless steel under controlled temperature

Winemaking: 15-20 days maceration; malolactic fermentation, predominately in new barrels; aged on lees for 2 months

Aging: 12 months in 60% French and 40% American oak; followed by a minimum of 12 months bottle aging

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.7

Total Acidity: 5 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

This wine has a lovely dark cherry red colour. Expressive fruit (blueberry) aroma with delicate oak-imparted notes (cocoa) and elegant spices coming through. Velvety and supple, the wine is more accessible, lighter, and less structured than previous vintages, but has attained a good level of maturity and is very pleasant to drink.

