

P R O P I E D A D
FAMILIA TORRES

2022 CELESTE VERDEJO DO RUEDA

WINERY

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 Rueda, the winery is located in Villafranca del Duero, in the westernmost area of the Rueda DO, a place of great beauty and exceptional location for the production of white wines that delve into the most distinctive and authentic features of the Verdejo variety.

WINE

Wine is sourced from Familia Torres owned vineyards in a unique zone of the DO that features distinctive soils of riverbed gravel and stones which allow the verdejo to mature exceptionally and imparts a characteristic minerality to the wine.

VINEYARDS

Celeste Verdejo is born on the slopes of the Duero River near Villafranca de Duero. 18.5 ha of Familia Torres vineyards were planted here over 15 years ago, in soils of riverbed gravel and stone, and produce a fresher, more elegant style of Verdejo.

VINTAGE NOTES

Temperatures in 2022 were higher than usual for most of the year, with frequent heat waves during the summer when temperatures reached nearly 40°C. The growth cycle was relatively dry, with some rainfall at the beginning and end of the season. There were a few notable storms during the ripening period, which brought some rain. The end of the year was particularly rainy, accounting for 50% of the total annual precipitation.

WINEMAKING

Fermentation in stainless steel tanks and aged on lees for two months to add complexity.

TASTING NOTES

The wine has a bright and clear pale gold color. The aroma is very fragrant, with distinct notes of fennel and green almond, accompanied by hints of white flowers. On the palate, the wine is smooth and well-structured, with a refined acidity that gives it a long-lasting finish.



VINEYARD

Region: Castilla y Leon
Appellation: Rueda
Soil: Gravel and stone
Eco-Practices: Sustainable, Solar

TECHNICAL DETAIL

Alcohol: 13%
Total Acidity: 5.1 g/L
Residual Sugar: <0.5 g/L
pH: 3.18

WINEMAKING

Varietals: Verdejo
Aging: On lees for 2 months