



PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES

2021 CELESTE CRIANZA, DO RIBERA DEL DUERO

WINERY

Pago del Cielo Winery, founded by the Torres family in 2004, spans the prestigious regions of Ribera del Duero and Rueda. With a focus on crafting modern, elegant wines, the winery benefits from high-altitude vineyards in Ribera del Duero that enhance the aromatic intensity of their reds. In Rueda, the estate vineyards on the banks of the Duero River have unique alluvial soils which highlight the expressiveness of their Verdejo. Led by Winemaker Juan Ramón García, Pago del Cielo combines tradition, quality, and a passion for the unique terroirs of DO Castilla y León.

WINE

Celeste Crianza was the first Spanish wine produced by the Torres family outside of Catalonia. Celeste is born 895 meters (2,937 feet) 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. Large diurnal temperature ranges and cool mountainous winds in DO Ribera del Duero contribute to perfectly ripened Tinto Fino. Celeste Crianza displays a pristine balance of fruit and body.

VINEYARDS

The winery is in the Fompedraza region, located in the mid-eastern part of the Duero River Valley, near the town of Fompedraza and the Durantón River. The vineyards in the area have gentle hills with high plateaus and narrow valleys.

Celeste Crianza is made from the best parcels in Ribera del Duero, from towns at 790–900 meters above sea level. The vineyards sit 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.

VINTAGE NOTES

The 2021 vintage was a normal year in terms of rainfall, although the summer was dry. At the beginning of the year, an extratropical cyclone swept through, bringing abundant snowfall and a period of intense frost. In terms of temperature, February was warmer than usual, as was August, but the rest of the year fell within normal range.

WINEMAKING

Fermentation conducted in stainless steel tanks under temperature control with maceration for 15-20 days. Malolactic fermentation is carried out partly in new barrels, with aging on lees for 2 months. Aging is conducted in a mixture of French and American oak barrels, followed by a minimum of 12 months bottle aging before release.

TASTING NOTES

The 2021 Celeste Crianza has a dark cherry red color. The nose offers fruit aromas like blueberry jam, as well as notes of cocoa, dried plum, and spices such as vanilla and pink peppercorn. It is light, silky, and supple on the palate.



VINEYARD

- Region: Castilla y León
- Appellation: Ribera del Duero
- Soil: Grey limestone, marl and clay
- Eco-Practices: Sustainable; solar; regeneratively farmed

WINEMAKING

- Varietals: Tinto Fino (Tempranillo)
- Aging: 12 months in 55% French and 45% American oak (17% new barrels); then aged a minimum of 12 months in bottle before release

TECHNICAL DETAIL

- Alcohol: 14%
- Total Acidity: 5 g/L
- Residual Sugar: 0.5 g/L
- pH: 3.7