

P R O P I E D A D
FAMILIA  TORRES

CELESTE RESERVA 2018

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.

2018 VINTAGE NOTES:

The 2018 vintage had a dry winter with slightly lower minimum temperatures than in previous years and a mild and very rainy spring. Precipitation levels for the year were higher than the region's historical average. Frost events in May affected mostly the earlier vineyards in the province of Valladolid, with a slight decrease in quantity, but the vineyard recovered completely. The summer was mild and less extreme than in previous years, which meant the harvest began later, and fruit maturation proceeded at a slower and more gradual pace than usual.

SOIL:

Medium or fine-textured soils that are rich in carbonates and developed on hillsides over Miocene limestone and marl formations

Varietal Composition: 100% Tinto Fino (Tempranillo); from vineyards up to 80 years old

Appellation: DO Ribera del Duero

VINIFICATION:

Winemaking: Fermented in a combination of stainless steel and cement tanks. Malolactic fermentation is completed in predominately new barrels, then aged on lees for 2 months

Aging: Aged for a minimum of 16 months in French and American oak (40% new)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.60

Total Acidity: 5.2 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

Opaque, dark cherry red. The wine has a strong personality and is richly aromatic with notes of blueberries and undertones of spices such as clove. It also has a sublime note of fine wood reminiscent of cedar and incense. The palate is interesting, with very fine, tightly woven tannins that are fragrant as the wine unfolds in the mouth, and it is very persistent. The emphasis is on elegance rather than power, and this is the result of careful oak aging.

