

P R O P I E D A D  
**FAMILIA**  **TORRES**

---

## CELESTE VERDEJO 2021

### 2021 VINTAGE NOTES:

The 2021 vintage had a normal range of temperatures, although the ripening period was cooler. Precipitation was fairly evenly distributed, except for the dry summer and abundant rainfall during the ripening period. There was heavy snow at the beginning of the year, which replenished underground water layers. The rainfall at the end of the harvest period slowed down the delivery of the grapes. Temperatures were higher in February, which brought forward the start of the budding.

### VARIETAL COMPOSITION:

Verdejo

### APPELLATION:

DO Rueda

### WINEMAKING:

3 hours of skin contact and fermented in stainless steel tank under controlled temperatures for 15 days

### AGING:

Aged on lees for 2 months

### TECHNICAL DETAILS:

**Alcohol:** 13%

**pH:** 3.19

**Total Acidity:** 6 g/L

**Residual Sugar:** 0.3 g/L

### TASTING NOTES:

The wine has a bright, clear, pale gold color. It has an aroma that carries the distinct flavors of fennel and green almond, with subtle hints of white floral notes. On the palate, it is smooth and has a firm texture, with a refined acidity that gives it a long finish.

### SERVING SUGGESTIONS:

This wine is great as an appetizer and pairs well with shellfish, fresh and fried fish, green salads, and citrus dressings. It is best served at a temperature between 8°C and 10°C.

