



PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES

2019 CELESTE RESERVA, 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 the regions.

WINE

Celeste Reserva 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. Perfectly ripened, estate grown Tinto Fino is harvested from up to 80-year old vines, grown at peak altitudes of 3,000ft in the Peñafiel region.

WINEMAKING

Fermentation is done in temperature controlled stainless steel tanks as well as Malolactic fermentation predominantly in new barrels. The wine is then aged on lees for 2 months to provide roundness to the palate.

VINEYARDS

This wine is produced, primarily, from estate-owned vineyards of 40+-year-old vines planted in calcareous-soil slopes in the highest zones of the DO: Fompedraza, Canalejas de Peñafiel, and Pesquera.

VINTAGE NOTES

Temperatures and precipitation were lower during the grapevines' growth season, that is to say from April to September, than during the same period the year previous, which was particularly rainy. During the grape maturation period, from August to September, it rained little and sporadically, with an average temperature that was more than one degree lower than last year.

TASTING NOTES

Intense, majestic dark garnet color. Serious and potent on first impression, the nose opens up in the glass to reveal fruit aromas (blackberry jam and black cherries). These are joined by warm notes of spices (clove) and noble wood (oak, cedar, incense). The palate is light, silky, supple, and savory.

VINEYARD

Region:	Castilla y Leon
Appellation:	Ribera del Duero
Soil:	Medium or fine-textured soils that are rich in carbonates and developed on hillsides over Miocene limestone and marl formations
Age/Exposure:	Up to 80 year-old vines
Eco-Practices:	Sustainable; solar; regeneratively farmed

WINEMAKING

Varietals:	Tinto Fino (Tempranillo)
Aging:	Mínimum 16 months in new French oak barrels (92%) and American (8%)

TECHNICAL DETAIL

Alcohol:	15%
Total Acidity:	5.3 g/L
Residual Sugar:	0.5 g/L
pH:	3.65

