



PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES

2023 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. Led by Winemaker Juan Ramón García, Pago del Cielo combines tradition, quality, and a passion for Tempranillo grown in the unique terroir of DO Ribera del Duero.

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 (Tempranillo).

VINEYARDS

The winery is situated near Peñafiel, in the west of the Ribera del Duero region, near the town of Fompedraza and the Durantón River. The vineyards in the area have rolling hills with high plateaus and narrow valleys.

Celeste Crianza is a blend of the winery's high elevations plots across Ribera del Duero, ranging from 790-900 meters above sea level. The predominant soil type is grey limestone interspersed with marl, while other plots are heavier in

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 2023 vintage in Ribera del Duero was shaped by warm conditions and a dry growing season, with temperatures exceeding averages throughout the year, including a notably warm April (+3°C), August heat waves, and a prolonged warm fall. Early season dryness led to smaller, more concentrated berries, while timely rains beginning in September restored balance and supported optimal ripening.

WINEMAKING

Fermentation is conducted in stainless steel tanks under temperature control with maceration for 15-20 days. Malolactic fermentation is carried out in new barrels, with aging on lees for 2 months. Further 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 Celeste Crianza shows dark cherry color with ruby highlights. Aromas of blueberry and blackberry jam mingle with roasted coffee and dried fig. The palate is rich and flavorful, finishing with a smoky persistence. A powerful, structured wine ideal for roast meats and spiced dishes.

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 50% French and 50% American oak (12% new barrels); then aged a minimum of 12 months in bottle before release

TECHNICAL DETAIL

Alcohol: 14%
Total Acidity: 5.18 g/L
Residual Sugar: <0.5 g/L
pH: 3.74