



PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES



2022 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

In Ribera del Duero, the 2022 vintage was marked by significantly lower rainfall during the vegetative cycle, with precipitation nearly halved compared to the previous year. However, this dry trend shifted during the ripening period (August to September), when rainfall increased, supporting final grape development. Temperatures throughout the year were generally above average, with several heatwaves during the summer contributing to a warm and accelerated growing season.

WINEMAKING

Fermentation is 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 Celeste Crianza has a dark cherry red color. The nose offers fruit aromas like blackberry 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 60% French and 40% American oak (29% new barrels); then aged a minimum of 12 months in bottle before release

TECHNICAL DETAIL

Alcohol:	14%
Total Acidity:	4.9 g/L
Residual Sugar:	<0.5 g/L
pH:	3.7