

2024 CELESTE VERDEJO, DO RUEDA

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 region.

WINE

Celeste Verdejo is born on the slopes of the Duero River near Villafranca de Duero from soley estate vineyards. Made primarily from Verdejo with a touch of Sauvignon Blanc, this wine undergoes a period of lees aging, adding distinctive complexity to this friendly and approachable wine.

VINEYARDS

Celeste Verdejo is crafted exclusively from estate vineyards, with vines rooted on gentle hillsides that trace the banks of the Duero River. This part of DO Rueda is defined by its unique soils of riverbed gravel, stone and sand, which offer excellent drainage and contribute to the wine's freshness, minerality and clarity.

VINTAGE NOTES

In 2024, temperatures started close to the historical average, with significant frosts on the 23rd and 24th of April, but increased notably in the middle of the year. During the summer, the nights were cool, and daytime temperatures dropped in September but climbed back up just before harvest began. As for precipitation, the first quarter was abundant in rain, but during the vegetative cycle, rainfall was 25% below average. Overall, 2024 presented a vintage of notable temperature fluctuations and reduced summer rainfall, resulting in grapes with balanced ripeness and concentration.

WINEMAKING

Fermentation in stainless steel tanks and aged on lees for two months to add complexity.

TASTING NOTES

Pale yellow in color, clean and luminous in appearance. The nose is delicate and fruit-driven, offering notes of green apple, passionfruit, and lemon, complemented by subtle vegetal hints and a distinctive mineral edge. On the palate, it is expressive and silky, with a refined texture.

VINEYARD

Region: Castilla y León

Appellation: Rueda

Soil: Gravel, stone and sand

Eco-Practices: Sustainable; Solar; Regeneratively farmed

WINEMAKING

Varietals: 90% Verdejo, 10% Sauvignon Blanc Aging: On lees for minimum of 2 months

TECHNICAL DETAIL

Alcohol: 13%
Total Acidity: 5.2 g/L
Residual Sugar: <0.5 g/L
pH: 3.16

