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"Red and black plums and blue fruit on the nose, together with some vanilla, sweet spice, blue flowers and tobacco. A very juicy, medium-bodied red, showing a bright and refined center-palate that lingers to a very long, spicy finish." – June 2022

PROPIEDAD

FAMILIA TORRES

CELESTE RESERVA 2018

ABOUT THE FAMILY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture – a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties. In 2003, at an elevation of 895 meters (2,937 feet), Familia Torres established the winery of Pago del Cielo in the heart of Ribera del Duero. Sustainable efforts shine through here, as the winery is equipped with solar panels, a biomass boiler, natural air-cooling system and a waste water recycling system.

ABOUT THE WINE

First launched in 2018, Celeste Reserva is an authentic interpretation of DO Ribera del Duero, produced from vineyards located in the region's west. Vineyards at up to 3,000 feet in elevation comprise of predominately limestone soils, and benefit from large diurnal temperature ranges and cool mountainous winds. These conditions contribute to perfectly ripened Tinto Fino. Celeste Reserva undergoes malolactic fermentation in 20% new barrels and is then aged on lees to provide roundness to the palate. Intensely fruit-driven and mature with sensual notes of dried plums and an elegant hint of charred oak. The palate is velvety, firm, fleshy and displays astonishing length.

KEY SELLING POINTS

- Fruit is harvested from up to 80-year old vines, grown at peak altitudes of 3000 ft in the Peñafiel region
- Parcels vinified separately to allow for complete control of the final blend
- Cement tanks used during fermentation are custom crafted from the soil of the Familia Torres Tinto Fino vineyards, providing a holistic connection to the land.
- First winery in the region to utilize large 300L oak foudres for aging, which softens tannins and provides a more balanced expression of Tinto Fino
- Familia Torres came in 1st place on Drinks International's 2021 list of Most Admired Wine Brands, while leading the European ranking for the 11th year in a row

TECHNICAL DETAILS

Appellation: DO Ribera del Duero | Varietal Composition: 100% Tinto Fino (Tempranillo)

Aging: Minimum 16 months in French and American oak barrels (40% new)

Alcohol: 14.5% | Total Acidity: 5.2 g/L

