

P R O P I E D A D
FAMILIA  **TORRES**

CELESTE VERDEJO 2019

2019 VINTAGE NOTES:

The 2019 vintage received very little rainfall during the winter 2018–spring 2019 period. Nighttime temperatures during the early summer were quite warm, which brought the harvest forward by more than a week compared to the 2018 vintage. Both of these factors decreased production in the appellation of origin by an average of 20% compared to a normal year, which was partially compensated by new vineyards that produced crops for the first time.

SOIL:

River bed gravel, a mixture of stones and pebbles

VARIETAL COMPOSITION:

95% Verdejo; 5% Sauvignon Blanc

APPELLATION:

DO Rueda

WINEMAKING:

3 hours of skin contact and fermented in stainless steel tank under controlled temperatures for 15 days

AGING:

Aged on lees for 4 months

TECHNICAL DETAILS:

Alcohol: 12.5%

pH: 3.27

Total Acidity: 5.5 g/L

Residual Sugar: 0.6 g/L

TASTING NOTES:

Brilliant pale gold in color. The nose reveals distinctive aniseed and herbaceous notes with undertones of fruit. Silky and full on entry, with a backbone of clean acidity that carries through on the long, persistent finish.

