

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

## CELESTE CRIANZA 2018

*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.*

### 2018 VINTAGE NOTES:

The 2018 vintage saw a dry winter with slightly lower minimum temperatures than in previous years and a mild and very rainy spring. Precipitation levels for the year were higher than the region's historical average. Frost events in May produced a slight decrease in quantity, although the vineyards did recover completely. The summer was mild and less extreme than in previous years, which meant the harvest began later, and fruit maturation proceeded at a slower and more gradual pace than usual.

### VINEYARDS:

The area's topography is gentle, characterized by high plateaus traversed by steep, narrow valleys that give the region its distinctive morphology. The area is located at 895 meters (2,937 feet) above sea level, which has a significant influence on the region's climate and winegrowing. Specifically, the vineyard sits atop deposits from the Upper Miocene and Quaternary periods. The predominant Upper Miocene lithology is based on grey limestone interspersed with marl, whereas the Quaternary areas are mostly composed of clay. The soils that formed on top of these materials tend to exhibit medium to fine textures and are very rich in carbonate.

**Varietal Composition:** Tinto Fino (Tempranillo); from vineyards up to 80 years old

**Appellation:** DO Ribera del Duero

### VINIFICATION:

**Fermentation:** In stainless steel under controlled temperature for approximately 1 week

**Winemaking:** 15-20 days maceration; malolactic fermentation, predominately in new barrels; aged on lees for 2 months

**Aging:** 12 months in French and American oak (13% new); followed by a minimum of 12 months bottle aging

### TECHNICAL DETAILS:

**Alcohol:** 14.5%

**pH:** 3.76

**Total Acidity:** 5.1 g/L

**Residual Sugar:** <0.5 g/L

### TASTING NOTES:

Fascinating deep, dark cherry red color. Intense, concentrated aromas of black and blue fruits, revealing notes of ripe figs and an exquisite smoky, graphite streak with minerality. Velvety and flavorful on the palate with noble, fine-grained tannins. Oak aging endows the wine with fine notes of spices such as bitter cocoa and roasted coffee.



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