

P R O P I E D A D
FAMILIA  TORRES

CELESTE RESERVA 2017

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.

2017 VINTAGE NOTES:

Historic harvest with very low yields, mostly due to a serious frost event in late April but accentuated by summer drought. The 2017 vintage was one of the hottest years on record, which led to very early budbreak, maturation, and harvest. The grapes arrived at the winery in perfect condition and at optimal ripeness. Very concentrated grapes, both aromatically and on the palate.

SOIL:

Medium or fine-textured soils that are rich in carbonates and developed on hillsides over Miocene limestone and marl formations

Varietal Composition: 100% Tinto Fino (Tempranillo); from vineyards up to 80 years old

Appellation: DO Ribera del Duero

VINIFICATION:

Winemaking: Fermented in a combination of stainless steel and cement tanks. Malolactic fermentation is completed in predominately new barrels, then aged on lees for 2 months

Aging: Aged for 16 months in French and American oak (40% new), followed by a minimum of 20 months bottle aging

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.8

Total Acidity: 5.1 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

Celeste Reserva has impressive intensity of color. 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.

