

P R O P I E D A D

FAMILIA TORRES



2019 PAGO DEL CIELO CELESTE RESERVA DO RIBERA DEL DUERO

WINERY

Pago del Cielo is a wine project that is based in two privileged territories for the cultivation of vines, Ribera del Duero and Rueda, combining tradition, commitment to quality and passion for viticulture.

In Ribera del Duero, the winery is located in Fompedraza, at the highest levels of the DO, a privileged place, with spectacular landscapes and an ideal climate for the production, resulting in a wine filled with the freshness, emotion, and intensity of a starry night.

WINE

Celeste Reserva 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. This limited edition, modern-style wine is fresh and aromatic, aged for 15 months in French and American oak barrels and a minimum of 12 months in the bottle.

WINEMAKING

Fermentation is done in temperature controlled stainless steel tanks as well as Malolactic fermentation predominantly in new barrels. The wine is then aged on lees for 2 months to provide roundness to the palate.

VINEYARDS

This wine is made, primarily, from estate-owned vineyards on over 40-year-old vines planted in calcareous-soil slopes in the highest zones of the DO: Fompedraza, Canalejas de Peñafiel, and Pesquera. The painstakingly selected plots are cultivated in clearings or small valleys cut from the rock known as maduraderos. The vineyards are characterized by their calcareous soils that afford this wine finesse through good sunlight exposure and fluctuating temperatures, which benefit the optimum ripening of the grapes.

VINTAGE NOTES

Temperatures and precipitation were lower during the grapevines' growth season, that is to say from April to September, than during the same period the year previous, which was particularly rainy. During the grape maturation period, from August to September, it rained little and sporadically, with an average temperature that was more than one degree lower than last year.

TASTING NOTES

Intense, majestic dark garnet color. Serious and potent on first impression, the nose opens up in the glass to reveal fruit aromas (blackberry jam and black cherries). These are joined by warm notes of spices (clove) and noble wood (oak, cedar, incense). The palate is light, silky, supple, and savory.

VINEYARD

Region:	Castilla y Leon
Appellation:	Ribera del Duero
Soil:	Medium or fine-textured soils that are rich in carbonates and developed on hillsides over Miocene limestone and marl formations
Age/Exposure:	Up to 80 year-old vines
Eco-Practices:	Sustainable, Solar

WINEMAKING

Varietals:	Tinto Fino (Tempranillo)
Aging:	Minimum 16 months in new French oak barrels (92%) and American (8%)

TECHNICAL DETAIL

Alcohol:	15%
Total Acidity:	5.3 g/L
Residual Sugar:	0.5 g/L
pH:	3.65