FAMILIA TORRES

2023 CELESTE VERDEJO, DO RUEDA

WINERY

In 2005, under the visionary leadership of Miguel A. Torres, the family purchased its first vineyards outside its native Catalonia, in Ribera del Duero. Since then, the family has extended its vineyard holdings to include prized properties in Rioja (2007), Rueda (2014) and Rias Baixas (2017). The aim of Familia Torres Properties is to produce exceptional wines that reflect the unique terroirs and personality of each region.

The winery is located in Villafranca del Duero, in the westernmost area of the Rueda DO, a place of great beauty an exceptional location for the production of white wines that delve into the most distinctive and authentic qualities of the Verdejo variety.

WINE

Wine is sourced from Familia Torres owned vineyards in a unique zone of the DO with distinct soils of riverbed gravel and stones which allow the verdejo to mature exceptionally and imparts a characteristic minerality to the wine.

VINEYARDS

Celeste Verdejo vineyards are located in the lowlands of the Duero River. This region has a mix of older, gentle slopes and rolling hills. The soils in this area are deep, well drained, and medium textured with a significant amount of sand.

VINTAGE NOTES

The 2023 vintage presented above-average temperatures, especially in the spring, with exceptionally warm days in April. The drought at the beginning of the year continued well into August. Conditions changed in September, culminating in end-of-year precipitation levels that exceeded expectations. Heat waves were the most notable extreme climate events, especially those in July and August.

WINEMAKING

Fermentation in stainless steel tanks and aged on lees for four months to add complexity.

TASTING NOTES

The wine has a pale yellow color, accompanied by a subtle effervence. It gives off a fresh scent of herbs and lemon peel, underscored by a distinct mineral note. Silky on the palate, featuring a prominent citrus flavor, specifically tangerine, which blends into its rich texture.

VINEYARD

Region:	Castilla y Leon
Appellation:	Rueda
Soil:	Gravel and stone
Eco-Practices:	Sustainable, Solar

TECHNICAL DETAIL

Alcohol:	13.5%
Total Acidity:	6.68 g/L
Residual Sugar:	0.3 g/L
pH:	3.25

WINEMAKING

Varietals:	Verdejo & Sauvignon Blanc
Aging:	On lees for minimum of 4 months





