

FAMILIA TORRES

PROPERTIES

CELESTE CRIANZA 2016

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.

2016 VINTAGE NOTES:

The 2016 vintage saw a mild winter, followed by abundant rainfall in spring that increased the harvest. The summer was particularly hot toward the end, which delayed grape-picking slightly. The harvest unfolded without notable incident, and the grapes reached the winery in excellent condition, which has resulted in very smooth and balanced wines. Given the later harvest date, the Tinta Fina grapes were at optimal ripeness.

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)

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 (20% new); followed by a minimum of 12 months bottle aging

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.78

Total Acidity: 4.8 g/L

Residual Sugar: 0.3g/L

TASTING NOTES:

Dark cherry red with garnet highlights. Astounding aroma of black fruit (wild blackberries), with exquisite jammy (cherry) notes coming through, and a toasty nuance (roasted coffee). Dense and velvety on the palate, full of fruit extract, with long, flavorful and fragrant persistence that reveals elegant oak aging.

