

FAMILIA TORRES

PROPERTIES

CELESTE CRIANZA 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:

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

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

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.89

Total Acidity: 5.0 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

Deeply opaque, dark cherry red, with garnet highlights. Expressive aromas of black forest fruits and blueberry with delicious, jammy cherry coming through, and a characteristic, terroir-imparted mineral nuance. Velvety and elegant on the palate, revealing exquisitely fine, fruit tannins, good length, and refined aromas of aging in toasted oak.

