

TORRES



CELESTE[®]

CRIANZA

Vintage: 2011



DO: Ribera del Duero



Grape varieties: Tinto Fino (Tempranillo)

Date grapes picked:

Tinto fino (tempranillo): from 22th September to 13th October 2011



Winemaking:

Number of days of skin contact: 22 days

Type of fermentation: stainless steel tanks, under controlled temperature. Malolactic fermentation, predominantly in new barrels, then aged on the lees for 2 months.

Number of days of fermentation: 1 week approximately.

Fermentation temperature: 25-30°C

Ageing: aged for 12 months in french & american oak.

Bottling month: January 2014



Technical data:

Alcohol level: 14,5 % vol.

pH: 3,80

Total acidity: 5,1 g/L (as tartaric) - unofficial analysis



Stored under the right conditions, the wine will hold its potential for the next:

3-7 years



Available formats:

75 cl.



Tasting notes:

(February) Pretty cherry red color. Fragrant nose (red and black fruit) with subtle notes of spices. Full, velvety, round entry to the palate with a deep finish reminiscent of wild berries.



Serving suggestions:

Due to its fruity and tannic characteristics, this wine pairs with the traditional oven roasted meats as well as grilled and barbecue meals.



Winemaker's comments:

The Torres family name has been connected with wine for over three centuries. The secret of the making of the great family wines has been passed on to Celeste, 100% tempranillo, created in our Ribera del Duero winery at 895 meters above sea level.



Estate origin: (Ribera del Duero)

History:

Due to its fruity and tannic characteristics, this wine pairs with the traditional oven roasted meats as well as grilled and barbecue meals.

Soil characteristics:

Notes on soil type in the high plateau area (Fompedraza)



The Fompedraza estate is located in the central-eastern part of the Duero river valley, close to the town of Fompedraza and the Durantón River, a tributary that joins the Duero near Peñafiel. The relief of the landscape is gentle, and high plateaus traversed by steep, narrow valleys characterize the area, giving the region its distinctive morphology. The area is located at 900 meters above sea level, significantly influencing the region's climate as well as its winegrowing vocation. The area shows a predominance of Tertiary and Quaternary continental deposits. Specifically, the estate sits atop deposits from the Upper Miocene and Quaternary periods. The main lithology of the Upper Miocene is based on grey limestone interspersed with loam, whereas clay predominates in the Quaternary areas. The soils that form on top of these materials tend to exhibit medium to fine textures and are very rich in carbonate.

Weather conditions:

The 2011 harvest in the Ribera del Duero appellation of origin was marked by the drought the vineyards experienced during the summer months, significant temperature shifts between very hot days and very cold nights – quite typical for our region – and an earlier start to the harvest than in previous years.

We will remember the 2011 harvest for how exceptionally healthy the grapes were at the time of picking, along with the successful selection of plots, which resulted in very well-balanced grapes and average yields of 4000 kg/ha.

Rainfall:

Annual average: 410,8 mm

Annual total: 324 mm

Maximum: 29,5 mm

Temperature:

Annual average : 11,8 °C

Average: 12,2 °C

Maximum average: 19,3 °C

Minimum average: 5,6 °C