

# LA CELESTINA VENDIMIA SELECCIONADA | 2018

Our version of a traditional Ribera del Duero Reserva

100% TEMPRANILLO

## Technical data



**D.O.:** Ribera del Duero  
**Production:** 10,369 bottles 0,75l  
**Alcohol:** 15% vol.  
**Acidity:** 5,04 G/l (tartaric acid)  
**Residual sugar:** 1,5 g/l  
**pH:** 3,63

## Winemaking



**Wine ageing:** 18 months in French oak barrels (25% new barrels) and 18 months in bottles before being put in the market.

**Process:** Fermentation is carried out in stainless-steel vats at a controlled temperature between 26-28 °C to preserve the fruit's potential. The malolactic fermentation takes place in the vat and it is aged in barrels for 18 months.

## Tasting notes



A real Ribera del Duero Reserva. Slightly shy after the long ageing in bottles, it needs a moment to start showing the intensity and deepness of its aroma. Complex, mature black fruit notes, with sweet spices and aromatic herbs from the scrubland. In the mouth it is serious, powerful, with a great volume and a freshness that gives it balance which allows it to age slowly for years.

## Vineyards



**Soils:** Sandy soils predominant in the Soria area and clayey soils in the Burgos area

**Alt. over sea level:** 870-980m, vineyards in Soria; 780-850m vineyards in Burgos

**Average age:** 70 years-old vines from Soria and 30 years-old vines from Burgos

**Climate:** Continental with Mediterranean features characterized by long and cold winters and short and hot summers.

## Ratings



Wine Spectator: 91 | James Suckling: 91 | Guía Peñín: 90

