

LA CELESTINA | 2019

The representation of balance in Ribera del Duero

100% TEMPRANILLO

Technical data



D.O.: Ribera del Duero

Production: 102.000 bottles 0,75l | 2000 bottles 1,5l

Alcohol: 14,5% vol.

Acidity: 5,26 G/l (tartaric acid)

Residual sugar: 1,5g/l

pH: 3,67

Winemaking



Wine ageing: 12-14 months in French oak barrels (20% of new barrel)

Process: Harvesting is carried out manually in 20 kg boxes, destemming and vatting without sulfurization. Cold maceration and vinification by areas. Malolactic fermentation in stainless steel tanks with controlled temperatures between 26-28°C to preserve the fruit's potential.

Tasting notes



In the nose it stands out for its intensity and openness; fresh red fruit and more mature black fruit, with balsamic notes that transports us to a scrubland with thyme, lavender and rosemary. Easy and clean, in the mouth there is a comeback of fresh fruit aromas and a perfectly integrated wood aroma.

Vineyards



Soils: Mostly sandy in Soria and clayey in Burgos

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

Average age: 60 years-old vines from Soria; 20 years-old vines from Burgos

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

Ratings



Wine Advocate: 91 | Wine Enthusiast: 94 | James Suckling: 90 | Guía Peñín: 91

