

TORRES®



# Celeste 2006



**Appellation of origin:** Ribera del Duero

**Grape varieties:**

Tinto Fino (Tempranillo)

**Date grapes picked:**

Tinto Fino (Tempranillo) (From the second week october onwards)

**Vinification:**

**Number of days of skin contact:** 3 weeks

**Number of days of fermentation:** one week

**Type of fermentation:** Stainless steel tanks, under controlled temperature.

**Fermentation temperature:** 28-30°

**Length and type of aging:**

**Month wine was bottled:** May 2007

**Technical data:**

**Alcohol level:** 13.5%

**pH:** 3.66

**Acid level:** 4.85 g/l ( as tartaric )

**Approximate lifespan in a proper cellar:** 2-5 years

**Tasting notes:** Cherry red colour. Intense and flowery on the nose, with hints of red berries. A very pleasant entry to the palate with fine fruit sensations and gentle tannins.

**Serving suggestions:** Serve between 14 - 16°C. Due to its tannin and fruit characteristics it is an ideal accompaniment to a large variety of meat recipes, including roasts.