

TORRES®



Celeste 2003



Appellation of origin: Ribera del Duero

Grape varieties:

Tinto Fino (Tempranillo)

Date grapes picked:

Tinto Fino (Tempranillo) (First and second week of October 2003)

Area: Valladolid, in the village of Fompedraza, near Peñafiel. The winery is located at 895 m. above sea level.

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°C

Length and type of aging:

Aged in French and American oak for 12 months.

Month wine was bottled: January 2005

Technical data:

Alcohol level: 13.5%

pH: 3.72

Acid level: 5.13 g/l (as tartaric)

Approximate lifespan in a proper cellar: 8-10 years

Formats available: 75 cl.

Tasting notes: Intense blackberry colour. Spicy and intense nose, with liquorice and black pepper hints on a base of well ripened fruits (blackberry and cherry). On the palate, very fruity at first with ripened tannins, also persistent and full bodied.

Serving suggestions: Serve between 16-17 °C. Owing to its fruity and tannic characteristics, this wine pairs well with a great variety of meat dishes including roasts and small game.