

TORRES®



Celeste 2008



Appellation of origin: Ribera del Duero

Grape varieties:

100% Tinto Fino (Tempranillo)

Date grapes picked:

Tinto Fino (Tempranillo) (From 16th to 26th of October.)

Vinification:

Number of days of skin contact: 20 days

Number of days of fermentation: aprox. 1 week

Type of fermentation: Stainless steel tanks, under controlled temperature. Malolactic fermentation in new oak barrels. Ageing on its lees until bottled.

Fermentation temperature: 20-30°C

Length and type of aging:

Aged for 12 months.

Month wine was bottled: First bottled was in December 2010; second bottled scheduled for March 2011

Technical data:

Alcohol level: 13.5 %

pH: 3.85

Acid level: 4.95 g/L (as tartaric)

Approximate lifespan in a proper cellar: 2-6 years

Formats available: 75 cl.

Tasting notes: Cherry coloured. Intense nose, with floral and ripe red fruit notes, accompanied by toasting notes. A rounded attack, pleasant and unctuous, with smooth tannins. Long elegant finish.

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.

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