CELESTE

VERDEJO

VINTAGE: 2025

TYPE OF WINE: White wine

DO: Rueda

GRAPE VARIETY: Verdejo

WINEMAKING

Number of days of skin contact: Very gentle cold skin maceration for 3 hours

Type of fermentation: In stainless steel tanks under temperature control

Length of alcoholic fermentation: 15 days

Fermentation temperature: 14ºC

Ageing: On the lees for 2 months

Bottling month: From February 2026 onward

TECHNICAL DATA

Alcohol level: 13.5% vol.

pH: 3.32

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: <0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2–3 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Pale golden color, clean and bright. Fragrant and vibrant on the nose, with intense fruity notes (banana, lemon peel, passion fruit) and a delicate mineral touch (wet limestone). On the palate it is light, silky and agile, with more lift than weight.

SERVING SUGGESTIONS

Perfect as an aperitif, it is ideal to accompany seafood and fresh or fried fish. It pairs very well with green salads and citrus dressings. It is recommended to serve between 8º-10ºC.

LEGACY

Made in our winery in Villafranca del Duero from a selection of our Verdejo plots near the River Duero, which offer greater aromatic intensity and freshness.

AWARDS

· 89 points, Vinum 2026 (Switzerland)

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TERROIR

Soil

The estate is located in the Duero depression, in an area where gentle Eocene slopes alternate with more modern Quaternary materials, in a softly undulating relief
In this area, deep soils with good drainage and medium textures develop, with a significant presence of sands.

Weather conditions

During the vegetative and ripening cycle, the climate was marked by average maximum and minimum temperatures higher than historical values, lying between 0.8 and 1.2ºC above the average. As for rainfall, the year showed accumulations similar to the historical average, albeit with a clearly irregular distribution. The beginning of spring was rainier than usual, although without causing significant damage, while the months of August and September, coinciding with the ripening phase, were characterised by being especially dry and warmer than usual, with a notable twoweek heatwave in the middle part of August.

Precipitation

Annual total (current vintage): 387.4 mm

Temperature

Annual average (current vintage): 13,5ºC