OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Celia



Juan Carlos Vizcarra, known for his intensity and ambition, was the first in his family to produce estate-bottled wine in northern DO Ribera del Duero, starting in 1991. Noticing that prestigious estates like Vega Sicilia and Pesquera sourced fruit from his family's vineyards during poor vintages, Juan Carlos recognized the exceptional quality of their terroir. He began making wines to express this unique heritage.

Juan Carlos and his wife have two daughters, the eldest being Celia, who is now assisting in the winery and studying enology. The flagship wines of the Vizcarra estate, named after Celia and her sister Inés, come from a single, steeply sloped vineyard with some of the oldest vines. Annually, only 2,100 bottles are produced. At Bodegas Vizcarra, all wines, including Celia, are crafted using gravity-fed winemaking to maintain the freshness and elegance of the limestone-rich vineyards in northern Burgos. Juan Carlos's meticulous approach ensures a wine meant for aging, capable of improving for at least 20 years in the bottle.

WHAT MAKES THIS WINE UNIQUE?: Celia is a limited-production, single vineyard wine of 2,000 bottles, made only in the very best vintages. Named for Juan Carlos' eldest daughter, this wine combines power and elegance in the distinctive manner of the best Ribera del Duero wines. Truly a benchmark bottling, Celia speaks to Juan Carlos' position as one of the best winemakers in the appellation.

RATING HISTORY: 2023 95WA; 2022 96D, 93VM, 93TA; 2021 95WE, 93WA; 2020 97WE, 95TA, 94JS; 2019 96WE, 91W&S; 2018 96WE 'Cellar Selection', 95TA; 2016 95WA

GRAPE: 95% Tinto Fino (Tempranillo), 5% Garnacha. Tended in clay, limestone and gravel soil from 820 - 840 m (2,690 - 2,755ft) elevation.

PAIRING SUGGESTIONS: Grilled rare or medium rare lamb chops are a perfect match, as well as grilled grass-fed beefsteak or pork tenderloin with rosemary.

VINIFICATION AND AGING: After careful bunch selection from the vineyard's best vines, the best berries are selected for this wine. Then go into new, 400L open-top barrels (50%) and concrete tanks (50%) for maceration and also, for alcoholic and malolactic fermentation. Malolactic fermentation takes place for 25 days with pumping over three times per day. Celia is aged for 18 months in 95% French and 5% American oak barrels with the last 2 months in foudre. During this period, the wine is racked only once. The wine is bottled without any filtration or cold stabilization.



LOCATION, SOIL, CLIMATE: Vineyards are located in the town of Mambrilla de Castrejón, Ribera del Duero DO, at 849 meters (2,785 ft.) elevation. The topsoil is composed of clay and limestone and the subsoil is gravel. To offset an undesirably high rate of vegetative growth, Juan Carlos reduces yields by thinning grape clusters from 20 to 8 per vine and by allowing other wild herbs to flourish around the vines. This helps maximize the intensity and concentration of the grapes. From its higher altitude, Ribera del Duero's northern central area has a cooler climate than either Toro or Rueda. An extreme Continental climate, with cool nights and hot days with moderately low rainfall, provides a longer ripening period, and results in wines with greater complexity and more expressive, intense aromas.



TASTING NOTES Lurid ruby. Heady aromas of fresh dark berries, cherry liqueur, vanilla, potpourri and incense, along with a minerally topnote. Sweet and velvety in texture, offering intense, palate-staining blackberry, cherry cola and rose pastille flavors enlivened by a jolt of juicy acidity. Velvety tannins build slowly on the impressively long, penetrating finish, which leaves behind notes of dark berry preserves and candied flowers.-- Josh Raynolds

ALCOHOL CONTENT: 14.5%

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