



## PRODUCER

The Castaño family owns over 410 hectares of vineyards in the Yecla DO in south-eastern Spain. 80% of these vineyards are planted with the native Monastrell variety. For several generations, Bodegas Castaño has been a pioneer in this region and has come to symbolise the best of what southern Spain has to offer: rich, warm climate wines made from grapes grown at altitude, resulting in wines of great character and finesse.

## VINEYARDS

The grapes are grown on organic plots at 750 metres above sea level, a perfect area for organic production. Dry, sunny weather and specific soil conditions here give little chance for mould or pests to thrive, allowing a pesticide-free and agrochemical-free crop every year. The average age of the bush vines is 22 years old and they are planted at a density of 1600 vines per hectare. Yields are 3500 kg per hectare.

## VINTAGE

2014 was a very warm, dry year, with a considerable decrease in yield, especially in the non-irrigated vineyards. Harvest was therefore brought forward by 10-15 days. Weather conditions in the spring caused the vegetal cycle to begin earlier than average and the absence of serious rainfall throughout the growing season brought the vines good health. The resulting wines from this vintage have intense aromatic characteristics and rich flavours.

## VINIFICATION

The grapes were crushed very lightly before being fermented and macerated on their skins for 10 days at a controlled temperature of 28°C in stainless steel tanks. After fermentation the wine was aged very briefly on oak to round out the tannins. The gentle handling preserved the natural fruit purity and freshness of the Monastrell grape in its most natural way.

## TASTING NOTES

Intense and shiny ruby red. Morello cherry perfumes complement notes of stewed fruit and sweet spice. On the palate, the Monastrell is structured but silky and bursting with fruit.

Grape Varieties	<b>100% Monastrell</b>
Winemaker	<b>Mariano López</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>5g/L</b>
Wine pH	<b>3.79</b>
Notes	<b>Certified Organic, Sustainable</b>