

Familia Castaño,
`Dulce` Monastrell 2018
Yecla, Murcia, Spain

CASTAÑO
THE ART OF MONASTRELL



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 vineyards are situated at 750 metres above sea level, and planted on a north to south orientation. The soils are a mixture of gravel and sand. Planted at a density of 2000 vines per hectare, the bush vines are dry farmed and 50 years old on average. Resulting in low average yields of two tonnes per hectare.

VINTAGE

The 2018 vintage was a complex year with a generally cold, wet spring delaying budbreak and the damp weather during flowering leading to higher than usual incidences of mildew in the vineyard. Early summer was initially rainy, but a hot August allowed the vines to catch up and ripening occurred gradually through the cooler than usual September which helped the grapes achieve great balance and flavour. Generally, the 2018 vintage was a generous harvest producing fresh wines with lower alcohol than recent years.

VINIFICATION

This wine was made from late harvest, slightly dried Monastrell grapes. Upon arrival at the winery, the fruit was carefully selected on a sorting table and destemmed with no pressing using a small destemmer. Fermentation began in stainless steel tanks and was then stopped by adding grape spirit once the must reached 5-7% alcohol and before all of the sugars has been converted to alcohol. After fermentation, the wine was aged in French and American oak barrels for eight months before bottling.

TASTING NOTES

This wine is deep cherry red in colour. On the nose, there are intense aromas of black candied fruit, raisins, carob and soft oak. The palate is concentrated and dense, with defined notes of plum compote and dried fig, with balancing acidity.

Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Natural Cork
ABV	15%
Residual Sugar	133g/L
Acidity	4.82g/L
Wine pH	3.71
Bottle Sizes	50cl
Notes	Vegetarian, Practising Organic, Vegan