

Organic Rosado 2019

Yecla, Murcia, Spain



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 bush trained vines are grown on organic plots of limestone 750 metres above sea level. 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 vines is over 30 years old which are planted at a density of 1,600 vines per hectare.

VINTAGE

Autumn and winter of 2018-19 were dry with little rainfall. Low temperatures in early Spring caused a delay in the vines growth. At the end of April much needed rainfall came (200mm). Summer as usual was dry and hot, allowing the vines to catch up, with cool nights retaining acidity and aromatics in the developing berries. Due to a cold front in September with rainfall (100mm) there was a slight delay in ripening and therefore harvest. Thankfully the temperature picked back up (30°C) and the grapes were harvested in the first week of October resulting in grapes of excellent quality.

VINIFICATION

The grapes were crushed very lightly, the free run juice after settling goes straight to fermentation to retain its colour and aromatics. The wine is fermented at a controlled temperature of 16°C for 13-14 days in stainless-steel tanks. After fermentation, the wine remained in stainless-steel tanks until bottling.

TASTING NOTES

This wine shows intense aromas of ripe red fruit, apple and hints of rose petal. On the palate, a juicy fruit core is complemented by vibrant acidity and a refreshing finish.

Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Screwcap
ABV	12%
Residual Sugar	2.5g/L
Acidity	5.9g/L
Wine pH	3.3
Notes	Certified Organic, Vegetarian, Vegan