



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

The 2020 vintage began with a mild and wet autumn that helped replenish water reserves in the soil. January was significantly wet, which continued into spring. Budburst was incredibly uniform due to the generous water content in the soil. Summer was warm and dry, and harvest began early in the second week of September. The fruit was of excellent quality and yields were good.

VINIFICATION

The grapes were crushed very lightly. After settling, the free run juice went straight to fermentation to retain its vibrant colour and fresh fruit aromatics. The must was fermented at 16°C for 13-14 days in stainless steel tanks. After fermentation, the wine remained in stainless steel tanks until bottling, to enhance the wine's purity of fruit.

TASTING NOTES

This wine shows intense aromas of ripe red berry fruit, pink 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	12.5%
Residual Sugar	0.8g/L
Acidity	5.44g/L
Wine pH	3.05
Notes	Certified Organic, Vegetarian, Vegan