



## 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 bush vines are over 25 years old which are planted at a density of 1,600 vines per hectare.

## VINTAGE

2021 was a year of extremes, with a wet autumn and winter giving way to an incredibly hot and dry ripening season, resulting in one of the earliest vintages on record.

## 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 remained in stainless-steel tanks until bottling. The gentle handling preserved Monastrell's natural fruit purity and freshness.

## TASTING NOTES

This wine is deep ruby in colour. Aromas of ripe black cherry, plum and liquorice emerge on the nose. Supple mouthfeel and velvety tannins give way to a juicy, fruit-forward finish.

Grape Varieties	<b>100% Monastrell</b>
Winemaker	<b>Mariano López</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>