



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 fruit for this Macabeo is sourced from 20-year-old, organically farmed vineyards. The vines are planted at 500 metres above sea level on north-facing slopes. Both altitude and northerly aspect provide a cooling influence to temper the region's warm climate and promote fresh aromatics and bright acidity. The soil is sandy-limestone and the vines grow at a density of 2,777 vines per hectare.

VINTAGE

Rainfall was above the 10 year average, with a rainier Spring than usual. A hot, dry Summer with heat waves in August brining temperatures above 40 degrees. There wasn't any rain in July and August, but enough water reserve in the soil to ensure grape health. Harvest started with Chardonnay on the 11th of August and finished with Monastrell on the 22nd of October.

VINIFICATION

Fermentation took place at 15°C in stainless steel tanks over a period of 14-15 days, in order to preserve the variety's crisp fruit aromatics. After cool stabilisation, the wine was ready for bottling.

TASTING NOTES

This wine is pale lemon in colour with youthful highlights. On the nose, there are fragrant aromas of apple, pear and quince. The palate offers brilliant balance, with juicy stone fruit tempered by the wine's bright acidity.

Grape Varieties	100% Macabeo
Winemaker	Mariano López
Closure	Screwcap
ABV	12%
Notes	Certified Organic, Vegetarian, Vegan