



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

Rainfall during the 2021 vintage was above the 10 year average, with a rainier spring than usual. A hot, dry summer followed, with temperatures hitting above 40 degrees in August. During July and August there wasn't any rain, however there was enough water reserve in the soil and the grapes were in excellent health. The harvest started with Chardonnay on the 11th of August, and finished with Monastrell on the 22nd of October.

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

Delicate, pale pink in colour, this wine shows pleasant aromas of raspberry and strawberry. A silky, enjoyable mouthfeel with a long, elegant finish.

Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Screwcap
ABV	12.5%
Residual Sugar	5.21g/L
Acidity	5.67g/L
Wine pH	3.03
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan