

Familia Castaño,  
`Colección` Monastrell/Cabernet Sauvignon 2019  
Yecla, Murcia, Spain

**CASTAÑO**  
THE ART OF MONASTRELL



Grape Varieties	<b>70% Monastrell</b> <b>30% Cabernet Sauvignon</b>
Winemaker	<b>Mariano López</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.91g/L</b>
Acidity	<b>4.76g/L</b>
Wine pH	<b>3.63</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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 wine comes from a blend of 71-year-old Monastrell and 33-year-old Cabernet Sauvignon vines. They are planted on stony, sandy soil with lime subsoil and are at an altitude of 750 meters. The vines are trained in a mix of bush and trellis vines and yield an average of 1500 – 2000 kilograms per hectare. The vineyard for Colección has a very different microclimate from the rest of the region, with minimum temperatures of -10°C in winter and maximum 42°C in summer.

## VINTAGE

The autumn and winter of 2018-2019 was dry with little rainfall. These low temperatures, and the dry weather early in spring, caused a delay in the beginning of the sprouting. By the end of April, this drastically changed however, as over 200mm of rainfall hydrated the vines. Summer was dry and hot as usual. Harvest began in early September, but it was interrupted due to a cold front in mid September (12-14th), which brought over 100mm of rainfall, delaying the ripening of the Monastrell. This favoured the quality, as there was no damage in the grapes. Harvest was completed on the 19th of October.

## VINIFICATION

The grapes were hand harvested before undergoing a further selection at the sorting table and subsequently destemmed with no pressing. Pumping over took place by hand in small 6000 and 8000 litre stainless steel vats. Fermentation occurred alongside maceration with the skins at controlled temperatures between 24° - 28°C using native yeasts. Finally, the wine was aged for 10 months in French oak barrels (60% new) before bottling.

## TASTING NOTES

Deep garnet in colour with aromas of blackberry, blueberry, raspberry and delicate nuances of clove and pepper. On the palate, the wine is complex with further characteristics of cacao and vanilla from the time in oak. This is a wine with rich concentration, soft tannins and a velvety finish.