



Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Screwcap
ABV	14%
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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

The 2022 vintage was particularly long, hot and dry, which resulted in a challenging growing season. The year was characterised by prolonged periods of heat and drought with significantly low levels of rainfall. Excellent canopy management was required to protect the vines from extreme summer conditions, especially for early-ripening whites. Thankfully, the altitude and slope aspect of the vineyards provided cool breezes to counteract these harsh temperatures. Overall, the wines produced have a wonderful flavour profile with a notable, refreshing acidity.

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.