



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 crisp acidity. The soil is sandy-limestone and the vines grow at a density of 2,777 vines per hectare.

VINTAGE

The 2023 vintage was challenging. Heatwaves led to water stress in the vineyard, which was complicated to manage. However, rains at the end of May saved the vintage, and allowed the delicate stage of budding to occur successfully. These rains also indicated a delayed growing cycle to growers, which allowed them to prepare for a late harvest and manage the vineyard accordingly. While yields were lower overall, the quality was excellent.

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 crispy acidity.

Grape Varieties	100% Macabeo
Winemaker	Mariano López
Closure	Screwcap
ABV	12%
Residual Sugar	1.9g/L
Acidity	5.5g/L
Wine pH	3.07
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan