

Familia Castaño,
`Hécula` Organic Monastrell 2023
Yecla, Murcia, Spain

CASTAÑO
THE ART OF MONASTRELL



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

This wine is from Las Gruesas and Pozuelo vineyards which are situated at an altitude 750 metres above sea level. This area has a very different microclimate from the rest of the region which is clearly continental. It has minimum temperatures of -10°C in winter and up to 42°C in summer. The area is prone to infrequent but heavy spells of rain. The average age of the vines is 50 years old and the density is 2,400 vines per hectare. Soils are a mix of sandstone and limestone.

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

The organic Monastrell grapes were harvested by hand and selected on a sorting table upon arrival at the winery. Fermentation took place in stainless steel tanks for 8-10 days at 24-26°C. The wine was then aged for six months in French and American oak barrels prior to blending and bottling.

TASTING NOTES

This wine is deep ruby in colour. The nose displays vibrant aromas of ripe red cherries, plums and blueberries, complemented by subtle toasted aromas. On the palate, it has notes of ripe raspberry, vanilla and cacao.

Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Natural Cork
ABV	14%
Residual Sugar	2.7g/L
Acidity	5.1g/L
Wine pH	3.81
Notes	Certified Organic, Vegetarian, Vegan