



Grape Varieties	100% Monastrell
Winemaker	José María Vicente
Closure	Natural Cork
ABV	15%
Residual Sugar	0.51g/L
Acidity	4.75g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Casa Castillo, in the words of Luis Gutiérrez, "is not only the leading producer in Jumilla but also among the very best in Spain." Owner José María Vicente, a shining light in a region known for bulk production, has put Jumilla on the fine wine map. He has earned a global reputation for producing elegant and complex expressions of Monastrell, demonstrating the variety's potential in the right hands and place.

VINEYARDS

When José María's grandfather bought the estate in 1941, there were already some vines planted, but for many years the land was used for other crops. In 1985, José María and his father began replanting and expanding the vineyards and now, the estate boasts 170 hectares under vine, all of which are certified organic. The soils are primarily calcareous and sandy, and certain plots have a high proportion of gravel. This wine is made from a selection of parcels from the 'La Tendida' vineyard. 'La Tendida' has a gentle slope with north exposure and sandy loam soils which have a calcerous gravel layer on the surface. The bush vines are low yielding and between 13-16 years old.

VINTAGE

2022 was Spain's hottest year on record, with vine cycles in almost all of Spain's wine regions running almost two weeks ahead of normal. There was severe drought from October - May, followed by a long and hot summer, with several days exceeding 40°C. Temperatures were not much higher than in previous years, and the low-yielding vines didn't suffer too much from the lack of water. Harvest started on the 28th of August, and finished on the 6th of October. Due to the heat, total volumes produced in Jumilla were down between 30-35%.

VINIFICATION

The grapes were handpicked and partially destemmed with 30% remaining whole bunch. Fermentation took place using indigenous yeasts in underground stone lagares at controlled temperatures between 30° to 32° C. The wine was then transferred to oak foudres for malolactic fermentation and aged for 14 months in 5000L foudres and neutral, 500L French oak demi-muids prior to bottling. No fining or filtration took place.

TASTING NOTES

This wine has a distinguished nose with distinct red cherry and raspberry notes highlighted by a spicy nuance. On the palate this wine is smooth and ripe with a subtle minerality driving the long finish.