



Grape Varieties	100% Grenache
Winemaker	José María Vicente Sanchez Cerezo
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1.04g/L
Acidity	4.78g/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. Named after the mountain that overshadows José María's property, El Molar. The grapes for 'El Molar' are produced from a selection of vineyards throughout the estate, planted on gravel, sandy and calcareous soils. From Garnacha vines between 5 to 37 years old.

VINTAGE

The 2023 vintage was affected by a severe drought. Following the dry 2022 harvest, there was little rainfall, with no precipitation occurring until the first days of June 2023. The winter was harsh, and the summer was extremely hot, with temperatures exceeding 40°C. This particularly affected the Garnacha grape variety, resulting in lower yields and concentrated wines.

VINIFICATION

The grapes were destemmed before undergoing fermentation with indigenous yeasts at temperature control between 30° to 32°C. The maceration lasted between 12 and 14 days. Malolactic fermentation is carried out in small foudres and barrels. The wine is then aged for 15 months in foudres of 5000 and 500 litres.

TASTING NOTES

An elegant, fresh and vibrant wine. On the nose are aromas of cherries, plums, violets and Mediterranean herbs. The palate is bright and concentrated with fine, chalky tannins and an ethereal finish.