



Grape Varieties	92% Monastrell 8% Garnacha
Winemaker	José María Vicente
Closure	Natural Cork
ABV	15%
Residual Sugar	0.6g/L
Acidity	4.65g/L
Wine pH	3.52
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. `Las Gravas` is a single vineyard that has incredibly stony and rocky soils. The bush vines are planted on a north-facing vineyard, and are more than 40 years old on average. They are dry farmed, with very low yields (between 12-15 hectolitres per hectare.)

VINTAGE

2021 was a brilliant vintage. In Spring, the weather was cold and rainy and the early Summer was cooler than usual. August brought higher temperatures and a week of intense heat, but the older vines coped well. Rain towards the end of the harvest meant an intense finish to the harvest, but thanks to a northerly wind in late September and early October, the Monastrell grapes in particular ripened very well, with an intense varietal flavour. Around 37,000 bottles were produced of the 2021 vintage.

VINIFICATION

The grapes were hand harvested and each variety separated, before being fermented with indigenous yeasts in underground stone lagares with manual pigeage. 25% remained as whole bunches. Temperatures were carefully controlled (between 30 - 32°C). The wine was then transferred to foudres for malolactic fermentation, before being aged for 20 months in foudres of 5000 and 500 litres.

TASTING NOTES

A beautifully balanced and delicate expression of Monastrell. Floral on the nose, the palate is subtle and mineral, with a delicious Mediterranean elegance.