

Casa Castillo,
`Pie Franco` Jumilla 2021
Jumilla, Murcia, Spain



Grape Varieties	100% Monastrell
Winemaker	José María Vicente
Closure	Natural Cork
ABV	15%
Residual Sugar	0.58g/L
Acidity	4.67g/L
Wine pH	3.54
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. The grapes for `Pie Franco` are sourced from an 11 hectare single vineyard known as `La Solana`. These are some of the oldest vines on the property, planted in 1942 by José María's grandfather. Unlike other vineyards, this plot has a southwest exposure, and is planted at around 600 metres above sea level, on sandy soils. The ungrafted bush vines produce as little as 800kg 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 8000 bottles of the 2021 vintage were produced.

VINIFICATION

The grapes were hand harvested before fermentation took place in underground stone lagares with indigenous yeasts. Between 30-50% of grapes remained as whole bunches. Malolactic fermentation took place in foudres, before the wine was aged for 20 months in neutral 5000 and 500 litre French oak foudres and demi-muids.

TASTING NOTES

This wine is Casa Castillo's most critically acclaimed wine, with the 2021 vintage awarded 99 points from Wine Advocate. Delicate, balanced and harmonious, with a beautifully round palate, this wine is often regarded as one of Spain's greatest wines.