



Grape Varieties	100% Mourvèdre
Winemaker	José Maria Vicente
Closure	Natural Cork
ABV	14%
Residual Sugar	0.6g/L
Acidity	4.7g/L
Wine pH	3.62
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 Maria 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 Maria'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 Maria 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 Maria'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

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 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

The 2022 Casa Castillo Pie Franco is a dark and brooding Monastrell with a perfumed, elegant nose of exotic spice, liquorice, and tobacco. The palate shows layered black and blue fruits, vibrant acidity, and firm, fine-grained tannins. Despite the warm, dry vintage, early harvesting and gentle extraction achieved a medium to full-bodied palate with remarkable precision and mineral depth. The persistent finish is savoury, ethereal, and built for graceful aging.