



Grape Varieties	92% Mourvèdre 8% Grenache
Winemaker	José Maria Vicente
Closure	Natural Cork
ABV	14.5%
Acidity	4.55g/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. `Las Gravass` 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

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 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

The 2022 Casa Castillo Las Gravass is a beautifully balanced and delicate expression of Monastrell, with floral lift on the nose and a subtle, mineral-driven palate that exudes Mediterranean elegance. The fine-grained tannins have a chalky texture and stony austerity, offering depth and seriousness on the finish.