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|-----------------|---|
| Grape Varieties | 100% Monastrell   |
| Winemaker       | Jose Maria Vicente Sanchez Cerezo                           |
| Closure         | Natural Cork  |
| ABV             | 14%   |
| Residual Sugar  | 0.47g/L   |
| Acidity         | 4.56g/L   |
| Wine pH         | 3.68  |
| Bottle Sizes    | 75cl  |
| Notes           | Certified Organic, Vegetarian, Practising Biodynamic, 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. This wine is made from a selection of parcels from the 'La Tendida' vineyard. 'La Tendida' has a gentle slope with north exposure and sandy loam soils which have a calcerous gravel layer on the surface. The bush vines are low yielding and between 13-16 years old.

### VINTAGE

The 2023 vintage was profoundly shaped by an extended and severe drought. Following the 2022 harvest, rainfall was extremely scarce, with only minimal precipitation recorded until the first days of June 2023. Winter conditions were harsh, followed by an exceptionally hot summer, marking the third consecutive year of drought—an unprecedented challenge for our vineyards. As a result, significant vine losses were recorded, particularly in the valley areas, while the Garnacha variety was the most severely affected, yielding an exceptionally small crop.

### VINIFICATION

The grapes were handpicked and partially destemmed with 30% remaining whole bunch. Fermentation took place using indigenous yeasts in underground stone lagares at controlled temperatures between 30° to 32° C. The wine was then transferred to oak foudres for malolactic fermentation and aged for 14 months in 5000L foudres and neutral, 500L French oak demi-muids prior to bottling. No fining or filtration took place.

### TASTING NOTES

This wine has a distinguished nose with distinct red cherry and raspberry notes highlighted by a spicy nuance. On the palate this wine is smooth and ripe with a subtle minerality driving the long finish.