



PRODUCER

The Castaño family owns over 410 hectares of vineyards in the Yecla DO in south-eastern Spain. 80% of these vineyards are planted with the native Monastrell variety. For several generations, Bodegas Castaño has been a pioneer in this region and has come to symbolise the best of what southern Spain has to offer: rich, warm climate wines made from grapes grown at altitude, resulting in wines of great character and finesse.

VINEYARDS

The fruit for this Macabeo is sourced from 25-year-old, organically farmed vineyards. The vines are planted at 500 metres above sea level on north-facing slopes. Both altitude and northerly aspect provide a cooling influence to temper the region's warm climate and promote fresh aromatics and crisp acidity. The soil is sandy-limestone and the vines grow at a density of 2,777 vines per hectare.

VINTAGE

The 2025 season remained generally dry, though rainfall was better distributed than in 2024, with significant end-of-autumn rains replenishing water reserves and supporting strong vegetative growth through winter and spring. Summer turned hot and dry, with daytime temperatures often above 35 degrees celsius but cooler nights helping maintain balance during ripening. With little rain during harvest, picking progressed uninterrupted and resulted in one of the shortest harvests in years. Yields were notably reduced—down by as much as 30% in dry-farmed vineyards and around 10% in irrigated sites, with the greatest losses seen in Cabernet Sauvignon, Syrah and Merlot. Harvest began early on 18 August with Chardonnay and finished on 4 October with Monastrell. Despite lower volumes, grape health was excellent and fruit quality remained high.

VINIFICATION

Fermentation took place at 15 degrees celsius in stainless steel tanks over a period of 14-15 days, in order to preserve the variety's crisp fruit aromatics. After cool stabilisation, the wine was ready for bottling.

TASTING NOTES

A bright, pale lemon colour in the glass. On the nose, green apple, pear, melon and mango skin notes balanced with delicate white floral notes. The palate is fresh and offers brilliant balance, with juicy stone fruit tempered by crisp acidity.

Grape Varieties	100% Macabeo
Winemaker	Mariano López
Closure	Screwcap
ABV	12%
Residual Sugar	3g/L
Acidity	5.4g/L
Wine pH	2.97
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan