



Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Screwcap
ABV	12%
Residual Sugar	3g/L
Acidity	5.5g/L
Wine pH	3.21
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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 bush trained vines are grown on organic plots of limestone 550 -750 metres above sea level. Dry, sunny weather and specific soil conditions here give little chance for mould or pests to thrive, allowing a pesticide-free and agrochemical-free crop every year. The average age of the vines is over 30 years old which are planted at a density of 1,600 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°C 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

The organic Monastrell grapes were harvested at night to take advantage of the cool temperatures and preserve the aromatics. Upon arrival at the winery, the grapes were lightly pressed and went straight to fermentation for 15 days. After fermentation, the wine remained in stainless steel tanks until bottling, to retain the wine's purity of fruit.

TASTING NOTES

Delicate, pale pink in colour, this wine shows fruity aromas of peach, raspberry and apricot, with hints of dried fruit. On the palate the wine is juicy and fresh.