

CASTAÑO

THE ART OF MONASTRELL

Pale yellow, shiny and clean. Intense aromas of white fruit (apple) with a subtle citrus background. Wide, soft and delicate palate. Vibrant acidity and good balance.



CASTAÑO ORGANIC MACABEO 2020

Type	Young white certified varietal wine
Varieties	100% Organic Macabeo
Height & orientation	500 m / North - South
Type of soil	Sandy Limestone
Average age of vineyard	+ 15 years old
Planting density	2777 vines / ha
Kind of pruning	Short. Planted in trellises
Yielding	5 - 6000 kg / ha
Fermentation & maceration	Fermentation for 15 - 16 days
Fermenting temperature	15°C
Malolactic fermentation	No
Stabilization	Cool stabilizing
Suitable for vegans	Yes

Alcohol on label 12%

Ph 3.19

Residual Sugar 0.68 gr/l

Total acidity in Tartaric 5.55 gr/l

Total SO₂ 160 mg/l

Tasting Tips:



Serve properly chilled 8 - 10°C



Pair with shellfish, seafood, vegetables, salads and uncured tender cheeses.

