

CASTAÑO

THE ART OF MONASTRELL

CASTAÑO ORGANIC MACABEO 2022

VINO BLANCO JOVEN VARIETAL



TASTING DESCRIPTION

Pale yellow color. Intense fruit aromas combining green apple, mango skin, loquat and tropical fruits like melon hints. On the palate, it is ample, fresh with a rich flavour. Balanced and persistent.

SOIL

SOIL Sandy surface with clay and stony components depending on the vineyard.

ORIGIN Low Lands & High Lands

ALTITUDE 550 m y 750 m

CLIMATE Continental climate in the region influenced by the closeness of the Mediterranean.

VINEYARD

VARIETIES 100% Macabeo

VINE Young

TRAINING Trellis vines

YIELDING 8.000 kg / ha

ELABORATION

FERMENTATION & MACERATION Night harvest
Fermentation 15 days.

YEASTS Selected

FERMENTING TEMPERATURE 15°C

BARREL-AGEING No

ANALYSIS

ALCOHOL 12%

SERVICE TEMPERATURE

Serve at 8 - 10 °C

PAIRING

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

