

CASTAÑO

THE ART OF MONASTRELL

CASTAÑO ORGANIC MACABEO 2023

YOUNG WHITE CERTIFIED VARIETAL WINE



TASTING DESCRIPTION

Of a pale yellow colour and a clean and bright appearance. On the nose, it offers fresh, good intensity notes where the fruity aromas stand out, especially apple, and subtle anise hints. Good palate, fresh, soft but unctuous.

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, influenced by the proximity to the Mediterranean

VINEYARD

VARIETIES 100% Macabeo

AVERAGE AGE OF VINEYARD +10 years old

TRAINING Trellis vines

YIELDING 8.000 kg / ha

ELABORATION

FERMENTATION & MACERATION Night harvest
Fermentation 15 days

FERMENTING TEMPERATURE 15°C

BARREL-AGEING No

SERVING TEMPERATURE



Serve at 8 - 10 °C

PAIRING



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

ANALYSIS

Technical Data

ALCOHOL ON LABEL 12%	TOTAL ACIDITY IN TARTARIC 5.50 g/l	
RESIDUAL SUGAR 1.90 g/l	PH 3.07	TOTAL SO2 131 mg/l

