

CASTAÑO

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Monastrell Ecológico 2019



Shiny cherry red colour. On the nose, beautiful ripe red fruit notes stand out (cherry, plum) on a smoky background with liquorice hints. On the palate, it is easy-drinking, with smooth tannins and very fruity. Long and elegant aftertaste.

Type

Varieties

Ageing

Height & orientation

Type of soil

Average age of vines

Planting density

Kind of pruning

Yield

Harvest

Fermentation & maceration

Fermenting temperature

Malolactic fermentation

Stabilization

Suitable for vegans

young red wine D.O. YECLA

100% Organic Monastrell

no

750 m / North - South

limestone

+25 years old

1600vines / ha

short. Bush-trained mainly and some on trellises

3500 kg / ha

october 2019

fermentation for 10 days

28 °C

in stainless steel tanks

no, only slight filtration

yes

Alcohol on label 14%

Ph 3.83

Residual Sugar 0.86 gr/l

Total Acidity in Tartaric 5.14 gr/l

Total SO2 75 mg/l

Tasting Tips:

Serve at 15-16 °C

Pair with pizza with rich tomato sauces and savoury cheese. Spicy chicken wings, blue rich fish as salmon, even grilled sardines.

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THE ART OF MONASTRELL