

# CASTAÑO

## THE ART OF MONASTRELL

Shiny cherry red colour. Marked ripe red fruit aromas (cherry, plum) with liquorice hints. On the palate, it is easy-drinking, with smooth tannins and very fruity. Long and elegant aftertaste.



## CASTAÑO ORGANIC MONASTRELL 2020

Type	Young red wine D.O. YECLA
Varieties	100% Organic Monastrell
Height & orientation	750 m North - South
Type of soil	Limestone
Average age of vineyard	+ 25 years old
Planting density	1600 vines / ha
Kind of pruning	Short. Bush-trained mainly and some on trellises
Yielding	3500 kg / ha
Fermentation & maceration	Fermentation for 10 days
Fermenting temperature	28°C
Malolactic fermentation	In stainless steel tanks
Stabilization	No, only slight filtration
Suitable for vegans	Yes

Alcohol on label 14%

Ph 3.74

Residual Sugar 3.98 gr/l

Total acidity in Tartaric 4.75 gr/l

Total SO<sub>2</sub> 95 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.

