

# CASTAÑO

THE ART OF MONASTRELL

# CASTAÑO MONASTRELL ORGANIC 2022

YOUNG RED WINE D.O. YECLA



## TASTING DESCRIPTION

Intense appealing red color with garnet highlights. Outstanding clean and bright, spicy nose with hints of red stone fruit, plum and cherry.

On the palate is structured but soft standing out the strawberry caramel and the liquorice. It shows freshness with a silky ending.

## SOIL

SOIL	Limestone, Sandy, clay soils
ORIGIN	Low Lands & High Lands
ALTITUDE	550 m & 750 m
CLIMATE	Continental climate in the region influenced by the closeness of the Mediterranean

## VINEYARD

VARIETIES	100% Monastrell
VINE	Young
TRAINING	Bush vines & trellis vines
YIELDING	4.500-6.000 kg / ha

## ELABORATION

FERMENTATION & MACERATION	10 days
YEASTS	Indigenous
FERMENTING TEMPERATURE	26 - 28°C
BARREL-AGEING	No

## ANALYSIS

ALCOHOL	14%
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## SERVICE TEMPERATURE



Serve at 15 - 16 °C

## PAIRING



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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