

CASTAÑO

THE ART OF MONASTRELL

CASTAÑO MONASTRELL ORGANIC 2023

YOUNG RED WINE D.O. YECLA



TASTING DESCRIPTION

Of a medium-intensity ruby red colour with violet shines and a clean, bright appearance. Aromas of ripe fruit notes stand out, especially cherry and raspberry. On the palate, elegant spicy and liquorice notes follow its pleasant fruity approach. Deep, fresh and elegant.

SOIL

SOIL	Limestone, Sandy, clay soils
ORIGIN	Low Lands & High Lands
ALTITUDE	550 m & 750 m
CLIMATE	Continental climate, influenced by the proximity to the Mediterranean

VINEYARD

VARIETIES	Monastrell
AVERAGE AGE OF VINEYARD	+10 years old
TRAINING	Bush & trellis vines
YIELDING	4.500-6.000 kg / ha

ELABORATION

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

SERVING 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.

ANALYSIS

Technical Data

ALCOHOL ON LABEL	14%	TOTAL ACIDITY IN TARTÁRIC	4.83 g/l		
RESIDUAL SUGAR	1.61 g/l	PH	3.75	TOTAL SO2	54 mg/l

