# CASTAÑO

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## Organic Monastrell
## Barrica 2017

CONSEJO DE AGRICULTURA ECOLÓGICA REGIÓN DE MURCIA

Bright deep purple. On the nose it delivers powerful aromas of blueberry, blackberry, violet and spices that follow on the palate along with a smoky candied touch and black peppery background from its brief ageing in oak. Long silky aftertaste.

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|---|---|
| **Type** | young red wine D.O. YECLA |
| **Varieties** | 100% Organic Monastrell |
| **Ageing** | 4 months |
| **Height & orientation** | 750 m / North - South |
| **Type of soil** | limestone – sandy soils |
| **Average age of vines** | +20 years old |
| **Planting density** | 1600vines / ha |
| **Kind of pruning** | short. Bush trained vines |
| **Yield** | 3500 kg / ha |
| **Harvest** | first week october 2017 |
| **Fermentation & maceration** | fermentation for 10 days |
| **Fermenting temperature** | 26 - 28 °C |
| **Malolactic fermentation** | in stainless steel tanks |
| **Stabilization** | no |
| **Suitable for vegans** | yes |

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|---|---|
| **Alcohol** | 14% |
| **Ph** | 3.65 |
| **Residual Sugar** | 2.6 gr/l |
| **Total Acidity in Tartaric** | 5.5 gr/l |
| **Total SO2** | 82 mg/l |

**Tasting Tips:**

Serve at 15-16°C

Pair with steak, pork and lamb. Rich in tomato sauce dishes, vegetables, pasta with rich complex sauces and meat stews.

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THE ART OF MONASTRELL