

CASTAÑO

THE ART OF MONASTRELL

Shiny cherry red colour. Intense ripe red fruit aromas stand out on discreet flowery, and spices notes that return to the palate with a smoky and plum jam background. Long and silky aftertaste.



CASTAÑO ORGANIC MONASTRELL 2019 Barrica

Type	Red wine D.O. YECLA
Varieties	100% Organic Monastrell
Ageing	4 months in oak barrels
Height & orientation	750 m / North - South
Type of soil	Limestone sandy soils
Average age of vineyard	+ 20 years old
Planting density	1600 vines / ha
Kind of pruning	Short. Bush-trained
Yielding	3500 kg / ha
Fermentation & maceration	Fermentation for 10 days
Fermenting temperature	26 - 28°C
Malolactic fermentation	In stainless steel tanks
Stabilization	No, only slight filtration
Suitable for vegans	Yes

Tasting Tips:



Serve at 15 - 16°C



Pair with beef steak, pork or lamb. Tomato - based dishes, assorted vegetables, contundent pasta dishes and meat stews.

Alcohol on label 14%

Ph 3.67

Residual Sugar 2.78 gr/l

Total acidity in Tartaric 4.68 gr/l

Total SO₂ 98 mg/l

