

CASTAÑO

THE ART OF MONASTRELL

CASTAÑO MONASTRELL ORGANIC BARRICA 2021

BARREL AGED RED WINE D.O. YECLA



TASTING DESCRIPTION

Medium colour intensity, red ruby with garnet highlights. Deep ripe red fruits aromas that follow along with elegant flowery notes on a spicy clove and bitter chocolate background. On the palate quince, jam, blueberry and yogurt notes on a smoked vanilla aftertaste. Pleasant and silky end.

SOIL

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|----------|------------------------------------------------------------------------------------|
| SOIL | Limestone sandy 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 | Adult vine |
| TRAINING | Bush vines |
| YIELDING | 3.500 kg / ha |

ELABORATION

| | |
|---------------------------|-------------------------|
| FERMENTACIÓN Y MACERACION | 10 days |
| YEASTS | Indigenous |
| FERMENTING TEMPERATURE | 26 - 28°C |
| BARREL AGEING | 4 months in oak barrels |

SERVICE TEMPERATURE



Serve at 15 - 16 °C

PAIRING



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

ANALYSIS

Analytics data

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|----------------|-------|---------------------------|-------------------|
| ALCOHOL | 14% | TOTAL ACIDITY IN TARTÁRIC | 4.50 g/l |
| RESIDUAL SUGAR | 2 g/l | PH 3.64 | TOTAL SO2 70 mg/l |

