

CASTAÑO

THE ART OF MONASTRELL

Intense dark red colour, it showcase ripe red fruit aromas and plum jam notes. On the palate the ripe plum notes return, along the blackberries and liquorice. Soft sweet tannins. Long and elegant aftetaste.



GSM 2020

Type	Barrel-aged red wine D.O. YECLA
Varieties	50% Garnacha, 25% Syrah 25% Monastrell
Ageing	4 months in French (80%), and American (20%) oak barrels.
Height & orientation	750 North - South
Type of soil	Limestone
Average age of vineyard	+ 30 years old
Planting density	1600 vines / ha
Kind of pruning	Short. Bush trained vines
Yielding	2 - 4000 kg / ha
Fermentation & maceration	Fermentation for 8 - 10 days
Fermenting temperature	24 - 26°C
Malolactic fermentation	In stainless steel tanks
Stabilization	No
Suitable for vegans	Yes

Alcohol on label 14%

Ph 3.69

Residual Sugar 3 gr/l

Total acidity in Tartaric 5.10 gr/l

Total SO₂ 106 mg/l

Tasting Tips:



Serve at 16 - 17 °C



Pair with turkey, pork tenderloin, braised beef.
Assorted grilled vegies in general.

