

CASTAÑO

THE ART OF MONASTRELL

GSM 2021

BARREL-AGED RED WINE D.O. YECLA



TASTING DESCRIPTION

Intense dark red color, it shows ripe red fruit aromas along with plum jam hints. On the palate the ripe juicy returns, redcurrant and blackberries with a spicy vanilla and cacao background. Soft sweet tannins, flavoursome and elegant aftertaste.

SOIL

SOIL Stony, sandy and limestone

ORIGIN High Lands

ALTITUDE 750 m

CLIMATE Continental climate in the region influenced by the closeness of the Mediterranean

VINEYARD

VARIETIES 50% Garnacha, 25% Syrah
25% Monastrell

VINE Adult

TRAINING Bush vines & trellis vines

YIELDING 2.000-4.000 kg / ha

ELABORATION

FERMENTATION & MACERATION 8-10 days

YEASTS Indigenous

FERMENTING TEMPERATURE 24 - 26°C

BARREL-AGEING 4 months in French (80%) and American (20%) oak barrels.

SERVICE TEMPERATURE



Serve at 16 - 17 °C

PAIRING



Pair with turkey, pork tenderloin, braised beef.

Assorted grilled vegies in general.

ANALYSIS

ALCOHOL 14%

