

CASTAÑO

THE ART OF MONASTRELL

GSM 2022

BARREL-AGED RED WINE D.O. YECLA



TASTING DESCRIPTION

Medium-intensity red colour, of a clean and shiny appearance. On the nose, aromas of red and black fruit stand out over elegant spices nuances. A silky palate, pleasant tannins and medium freshness. Rich and fleshy.

SOIL

SOIL	Stony, sandy and limestone
ORIGIN	High Lands
ALTITUDE	750 m
CLIMATE	Continental climate, influenced by the proximity to the Mediterranean

VINEYARD

VARIETIES	34% Grenache, 33% Syrah and 33% Monastrell
AVERAGE AGE OF VINEYARD	+15 years old
TRAINING	Bush & trellis vines
YIELDING	2.000-4.000 kg / ha

ELABORATION

FERMENTATION & MACERATION	8-10 days
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				Technical Data
ALCOHOL ON LABEL	14%	TOTAL ACIDITY IN TARTARIC	4.65 g/l	
RESIDUAL SUGAR	2.78 g/l	PH	3.75	TOTAL SO2 67 mg/l



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