

# CASTAÑO

THE ART OF MONASTRELL

# GSM 2023

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	50% Grenache, 25% Syrah and 25% Monastrell
AVERAGE AGE OF VINEYARD	+16 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	4.77 g/l		
RESIDUAL SUGAR	2.99 g/l	PH	3.71	TOTAL SO2	71 mg/l

