



MOLINO LOCO **TINTO 2018**

Of an intense red colour with violet shines. It shows appealing expressive notes of fresh red fruit (blackberry, plum). On the palate, it is soft and easy-drinking fruit-forward, pleasantly fresh and well-balanced.



FAMILIA CASTAÑO

Type	Young red with brief ageing
Varieties	90% Monastrell, 10% Syrah
Ageing	A month in oak barrels
Temperature	At 14-16 °C
Appellation of Origin	DO Yecla
Height and orientation	500 m / North - South
Type of soil	Clay
Average age of vineyard	over 30 years old
Planting density	Monastrell 1600 vines / ha Syrah 2777 vines / ha
Kind of pruning	Short. Planted in both bush and trellises vines
Yielding	3-6000 kg / ha
Harvest	Second week of October
Fermentation and maceration	Fermentation for 7-8 days
Fermenting temperature	24-26 °C
Malolactic fermentation	In stainless steel tanks
Stabilization	no
Consume type	---
Suitable for vegans	Yes
	Alcohol 13.%