

CASTAÑO

CASTAÑO SOLANERA 2017



Tasting tips:

Serve at 17-18°C.

Pair with red meat, roast lamb, braised vegetables, strong cheeses.

Of a dark and intense shiny red, ripe dark berries aromas outstand on the nose (blueberries and blackberries). On the palate, these fruity notes return along a plum jam hint and a very elegant mineral touch. The oak notes are perfectly integrated with sweet tannins and a long aftertaste.

Type

barrel aged red wine D.O. YECLA

Varieties

65% Monastrell, 20% Cabernet

Sauvignon, 15% Garnacha Tintorera

Ageing

10 month in French (80%) and American (20%) oak

Height and orientation

750 m North – South

Type of soil

limestone with certain stripes of clay and sandy soil

Average age of vineyard

71 Monastrell and Garnacha Tintorera, 33 Cabernet Sauvignon

Harvest

Septiembre – Octubre 2017

Fermentation y maceration

in stainless steel tanks

Fermenting temperature

26-28°C

Malolactic fermentation

yes

Stabilización

no

Suitable for vegans

yes

Alcohol 14,5%

Ph 3.65

Azúcar residual 3.5 gr/l

Acidez total en Tartárico 5.3 gr/l

Total SO2 98 mg/l

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THE ART OF MONASTRELL