

CASTAÑO

THE ART OF MONASTRELL

SOLANERA 2022

BARREL AGED RED WINE D.O. YECLA



TASTING DESCRIPTION

Clean cherry red colour of medium intensity. On the nose, it shows intense notes of ripe red fruit (plum and black cherry) and subtle toasty notes and caramel from its ageing in oak barrels. On the palate, it is silky and ample with rich ripe fruit notes. Balanced with sweet delicate tannins.

SOIL

SOIL	Limestone with certain stripes of clay and sandy soil.
ORIGIN	High Lands
ALTITUDE	750 m
CLIMATE	Continental climate, influenced by the proximity to the Mediterranean.

VINEYARD

VARIETIES	70% Monastrell, 18% Cabernet Sauvignon 12% Tintorera
AVERAGE AGE OF VINEYARD	+30 years old
TRAINING	Bush & Trellis vines
YIELDING	1.500 - 2.000 kg / ha

ELABORATION

Each grape variety, Monastrell, Cabernet Sauvignon and Tintorera are harvested on its best ripening moment, selecting them manually on the vineyard in cases of 15 kg. Back in the winery, the best bunches are selected over the sorting table and subsequently destemmed with no pressing on a small destemmer. Handmade pumping over in small 8.000 and 10.000 liters stainless steel vats. A controlled average temperature between 24° - 28° fermentation with the native yeast and maceration with the skins during eight days. Soft pneumatic pressing. French and American oak barrels.

SERVICE TEMPERATURE

Serve at 17 - 18°C



PAIRING

Pair with red meats, roast lamb, braised vegetables and strong cheeses.



BARREL-AGEING

10 months in french (70%) and American (30%) oak barrels

ANALYSIS

Analytics data

ALCOHOL ON LABEL	14.5%	TOTAL ACIDITY IN TARTARIC	4.70 g/l
RESIDUAL SUGAR	2.37 g/l	PH	3.56
		TOTAL SO2	99 mg/l