

CASTAÑO

THE ART OF MONASTRELL

SOLANERA 2023

BARREL AGED RED WINE D.O. YECLA



SERVICE TEMPERATURE



Serve at 17 - 18°C

PAIRING



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

TASTING DESCRIPTION

Bright cherry-red colour of medium depth. Aromas of juicy plum and black cherry layered with gentle hints of toasted oak and caramel from its barrel ageing. On the palate, it reveals a smooth, generous texture, bursting with ripe fruit character. Harmoniously balanced, its soft, sweet tannins give elegance and finesse to the finish.

SOIL

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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.

BARREL-AGEING

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

ANALYSIS

Analytics data

ALCOHOL ON LABEL	14%	TOTAL ACIDITY IN TARTARIC	4.97 g/l
RESIDUAL SUGAR	2.65 g/l	PH	3.71
		TOTAL SO2	62 mg/l

