



Deep shiny cherry-red colour. Elegant ripe red fruit aromas and spiced notes on the nose (black pepper). Its soft elegant notes of oak do not cover the intense ripe red fruit aromatic components. It is well-balanced, silky but structured, with elegant soft tannins and a good acidity. Long aftertaste.

Type
Varieties
Ageing

barrel aged red wine D.O. YECLA
100% Monastrell
6 months in oak barrels
(80% French – 20% American)

Height & orientation
Type of soil
Average age of vines

750 m / North - South
limestone
+50 years old

Planting density
Kind of pruning
Yield

1600vines / ha
short. Bush trained vines
2-4000 kg / ha

Harvest
Fermentation & maceration

September 2018
fermentation for 8 -10 days

Fermenting temperature
Malolactic fermentation

24 - 26 °C
in stainless steel tanks

Stabilization

no

Suitable for vegans

yes

Alcohol on label 14.5%

Ph 3.75

Residual Sugar 1.69 gr/l

Total Acidity in Tartaric 5.17 gr/l

Total SO2 123 mg/l



Tasting Tips:

Serve at 16-17 °C

Pair with lamb, meat stews, grilled meats in general, spiced food (Mexican). Cured cheeses, assorted tapas.

CASTAÑO

THE ART OF MONASTRELL