

CASTAÑO

THE ART OF MONASTRELL

Of an intense cherry-red colour. Outstanding notes of ripe red fruit and spices (black pepper) on elegant and subtle toasted aromas. Balanced, well - structured, with soft embodying tannins, good acidity and a silky aftertaste.



HÉCULA ORGANIC 2019

Type	Barrel-aged red wine D.O. YECLA
Varieties	100% Monastrell
Ageing	6 months in French (80%) and American (20%) oak barrels
Height & orientation	750m North - South
Type of soil	Limestone
Average age of vineyard	+ 50 years old
Planting density	1600 vines / ha
Kind of pruning	Short. Bush trained vines
Yielding	2 - 4000 kg / ha
Fermentation & maceration	Fermentation for 8-10days
Fermenting temperature	24 - 26°C
Malolactic fermentation	In stainless steel tanks
Stabilization	No
Suitable for vegans	Yes

Alcohol on label 14.5%

Ph 3.77

Residual Sugar 3.9 gr/l

Total acidity in Tartaric 4.65 gr/l

Total SO₂ 96 mg/l

Tasting Tips:



Serve at 16 - 17 °C



Very versatile wine. Pair with lamb, meat stews, grilled meats in general, spicy food (Mexican, Tandoor...). Also lighter dishes as cured cheeses, assorted tapas.

