

CASTAÑO

THE ART OF MONASTRELL

HÉCULA ORGANIC 2021

BARRELAGED RED WINE D.O. YECLA



TASTING DESCRIPTION

Of an intense shiny ruby red color of médium high intensity, clean and bright. Outstanding notes of ripe red fruit, plums and blueberries, on elegant and subtle toasted aromas. Pleasant on the palate, it shows raspberry jam hints along with slightly vainilla and cacao toasted notes. It is well-balanced, with a delicate, enveloping and rich ending.

SOIL

SOIL	Limestone
ORIGIN	High Lands
ALTITUDE	750 m
CLIMATE	Continental climate in the region influenced by the closeness of the Mediterranean

VINEYARD

VARIETIES	100% Monastrell
VINE	Adult vine
TRAINING	Bush vines
YIELDING	2.000-4.000 kg / ha

ELABORATION

FERMENTACIÓN Y MACERACION	8-10 days
YEASTS	Indigenous
FERMENTING TEMPERATURE	24 - 26°C
BARREL-AGEING	6 months in French (80%) and American (20%) oak barrels

SERVICE TEMPERATURE

Serve at 16 - 17 °C

PAIRING

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

ANALYSIS

Analitics data

ALCOHOL	14.5%	TOTAL ACIDITY IN TARTÁRIC	4.85 g/l
RESIDUAL SUGAR	3.36 g/l	PH 3.88	TOTAL SO2 46 mg/l

