

EL MOLAR – CASA CASTILLO

Jumilla



APPELLATION: Jumilla

BLEND: Garnacha

WINEMAKER: José Maria Vicente

VINEYARD: _____

While Garnacha has been grown in Jumilla for centuries it has never been taken quite as seriously as Monstrell and most of it has been blended with other varieties. This seems remarkable considering how closely the terroir of Jumilla resembles that of the Southern Rhone – hot, dry summers and a limestone subsoil topped with gravel. Jose Maria planted Garnacha as an experiment about 10 years ago on some of his most gravelly soils.

VITICULTURE: _____

Viticulture is non-certified organic.

WINEMAKING: _____

Grapes are whole-bunch fermented with with indigenous yeasts in concrete, and then spend 12 months in 500-litre, neutral oak casks. Wine is bottled un-fined and unfiltered.

WEBSITE: <http://www.casacastillo.es/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose displays ripe fruit, toasty aromas and a medicinal herbs character, while being very fresh and direct. Perfectly integrated alcohol and oak, with very fine tannins and good acidity.