

# MONASTRELL – CASA CASTILLO

Jumilla



**APPELLATION:** Jumilla

**BLEND:** Monastrell, depending on vintage contains 8-15% Syrah and Garnacha

**WINEMAKER:** José Maria Vicente

**VINEYARD:** \_\_\_\_\_

Casa Castillo is the preeminent estate in the Jumilla DO. Grapes are sourced from younger vines, mainly from La Valle vineyard at around 750-800 metres. Soils are calcareous, and loamy in texture, vines are dry-farmed, head-pruned, age ranges from 15 to 45 years. Climate is Continental.

**VITICULTURE:** \_\_\_\_\_

Viticulture is non-certified organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are fermented with indigenous yeasts in temperature-controlled stainless steel, with a short maceration period. Wine then spends 8-9 months in neutral 500 litre oak casks and concrete tanks. Bottled unfiltered and unfiltered.

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

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Spicy, savoury nose with complex aromas of berry fruit, a hint of spice and delicate flowery touch. Palate is rich and full-bodied while retaining freshness, with a long finish.