

MONASTRELL – CASA CASTILLO

Jumilla



APPELLATION: Jumilla

BLEND: Monastrell

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 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 unfinned 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.