

# LAS GRAVAS – CASA CASTILLO

Jumilla



**APPELLATION:** Jumilla

**BLEND:** Monastrell (92%), Garnacha (8%)

**WINEMAKER:** José Maria Vicente

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

The Jumilla high plateau has hot continental climate, 300 days of sunshine per year and low rainfall. There is some respite due to altitude which is around 760 meters. Grapes for this wine come from Las Gravas vineyard (gravel in Spanish), named after the 30cm-deep stony topsoil on a base of clay and limestone. Monastrell, Syrah and Garnacha are all grown on this site, Jose Maria will phase Syrah out of the blend after the 2015 vintage.

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

Viticulture is non-certified organic. Harvesting is by hand.

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

Grapes are foot-trodden, and fermented with a high proportion of whole bunches in small underground stone tanks. The wine is transferred to used oak barrels where malolactic fermentation takes place. The wine is then aged for at least 16 months in a combination of big format barrels and foudres. The cuvees are blended after aging, then bottled unfiltered.

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

This wine is suitable for vegans and vegetarians.



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

Aromas of red cherries, mint, chalk and thyme. Polished tannins and a fine-grained texture with much less obvious fruit on the palate. Fluid, chalky and delicate.