

CUVÉE 'N' – CASA CASTILLO

Jumilla



APPELLATION: Jumilla

BLEND: Monastrell

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 700 meters. The Cuvée 'N' comes from a small parcel inside the Las Gravas vineyard, which sits at 720 metres above sea level, and has sandy loam and gravel soils.

VITICULTURE:

Viticulture is certified organic. Grapes are hand harvested.

WINEMAKING:

After hand-picking and sorting the grapes are fully destemmed before fermenting in stone lagars with wild yeasts and frequent manual punching down. The wine is then racked into neutral 500 litre French oak foudres where it ages for 16 months.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A precise, beautifully varietal Monastrell that is scented with notes of garrigue, wild herb and red plum. On the palate it combines bright, concentrated berry fruit with a stony texture and a touch of spicy licorice.