CASA CASTILLO

PROPIETARIOS VITICULTORES
JUMILLA · MURCIA

Casa Castillo

Jumilla, Murcia

2020 Monastrell

MONASTRELL

SCAN TO VIEW ONLINE

this.wine/v/VT-PXWENQGJT

VARIETIES

100% Monastrell

ABOUT THIS WINE

A fresh juicy wine, with a lovely purity of fruit, sourced from younger vines across the property. A good way to get a feel for the quality of a producer in Burgundy is to taste their Bourgogne Rouge, and this makes an excellent springboard to Jose Maria's wines.

TASTING NOTES

PALATE

A palate of black fruit, spice, and a hint of earthiness.

TECHNICAL

ABV

14.0%

WINEMAKING

VINEYARD

Viticulture is certified-organic. 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.

HARVEST

Hand harvested

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Ctra. Jumilla a Hellin, RM-428, Km. 8, | Jumilla | 30520 | T +34968781691 | E info@casacastillo.es

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.

José Maria has converted his estate to certified organic farming and his entire harvest is manual and brought promptly to the cellar for sorting and fermentation. Fermentations are in stainless steel tanks or underground concrete vats. Pigeage is done by foot and whole clusters are increasingly used – up to 50% in the Pie Franco. Aging follows in concrete, foudre and 500L French oak demi-muids. All this effort is made to restrain the natural exuberance of his principal variety, Monastrell, to showcase its potential even in the warmest climate to make wines that are both dense and nuanced.

BOTTLING

Bottled unfined and unfiltered.

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