



CASTAÑO

Hecula

The Castaño family are the original pioneers of the DO Yecla. Starting in the 1950s Ramón Cantaño Santa, with an extensive family history of viticulture, built the first modern winery in the region and over the successive decades he added to his family's holdings so now the estate encompasses 450 hectares of primarily old, bush vine Monastrell. Starting in the 1980s the family began bottling wines under their own name continuing to innovate and improve the reputation of Monastrell from Yecla in domestic and export markets. Before this time, the majority of the wine made in the region was sold off in bulk so much of the best, old-vine material was blended away before anyone could take note of its quality.

ORIGIN

Spain

APPELLATION

Yecla

SOIL

Clay limestone, sand

AGE OF VINES

50+

ELEVATION

700-800 meters

VARIETIES

Monastrell

FARMING

Certified organic

FERMENTATION

Hand harvested, destemmed, fermented in stainless steel tank, 10 day maceration

AGING

6 months in French (80%) and American oak (20%), 50% new barrels

The wines selected by European Cellars are primarily sourced from the northern part of the DO where the soils are poorer, rockier and the elevation is higher. The vine age ranges from 30 to over a hundred years old.

Hécula is an old-vine Monastrell sourced from two districts, Las Gruesas & Pozuelo, both in the northern part of DO Yecla. Here the soils are high in lime content and at a higher elevation than the rest of the region, the Monastrell is dense and rich but with balanced acidity and ripe tannins. Hécula is destemmed, fermented in stainless steel tanks with a maceration of 10 days followed by aging in French and American oak barrels.

ACCOLADES

89 – 2017 Hecula – Wine Advocate

90 – 2015 Hecula – Decanter Worldwide Wine Award

91 – 2013 Hecula – Wine Advocate



ERIC SOLOMON
SELECTIONS