



CASTAÑO

Monastrell

The Castaño family are the original pioneers of the DO Yecla. Starting in the 1950s Ramón Cantaña 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

AGE OF VINES

30-60

ELEVATION

750 meters

VARIETIES

Monastrell

FARMING

Sustainable with organic practices

FERMENTATION

Semi-carbonic fermentation in stainless steel tanks, 25-30% whole cluster, 10 day maceration

AGING

4-6 month in concrete tanks

Yecla is one of the three DOs in Murcia that makes a range of wines based on the Monastrell grape from rosé, to rich and powerful reds, through to fortified dessert wines, Castaño makes all these types of wines but their calling card is their vibrant and juicy version of the variety called, simply, Monastrell. This is a wine made from younger vines on the property ranging in age from 30–60 years old, all of which are located in Campo Arriba. Here the soils are high in limestone and the elevation ensure plenty of freshness in the finished wines. The Monastrell is harvested by hand, fermented semi-carbonically with 25-30% whole clusters in stainless steel tanks with a short maceration and aged in concrete for 4-6 months before bottling.

ACCOLADES

90 – 2016 Monastrell – Wine Advocate

90 – 2014 Monastrell – Vinous Media



ERIC SOLOMON
SELECTIONS