



CASTAÑO

Solanera

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

AGE OF VINES

40-100

ELEVATION

800-900 meters

VARIETIES

*Monastrell, Cabernet Sauvignon, Garnacha
Tintorera*

FARMING

Sustainable with organic practices

FERMENTATION

Hand harvested, each variety fermented separately in stainless steel tanks

AGING

10 months in French (80%) and American (20%) oak 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.

At the foot of Monte Arabi, the Castaño family tends some of the oldest vines planted in the sun drenched DO of Yecla. Under the supervision of Eric Solomon and Jean-Marc Lafage, Solanera is a blend of Monastrell (65%), Cabernet Sauvignon (20%), and Tintorera (15%) which is aged in oak for 10 months. Richly flavored with dark fruit and spices, Solanera captures the warmth and generosity of this rural part of Spain.

ACCOLADES

93 – 2016 Solanera – Jeb Dunnuck

92 – 2015 Solanera – Wine Advocate

92 – 2013 Solanera – Wine Advocate



ERIC SOLOMON
SELECTIONS