



FAMILIA CASTAÑO

CASTAÑO

Macabeo - Chardonnay 2018



Tasting Tips:

Serve cool, but not cold (10 -12 °C)

Pair specially with seafood, smoked fish, grilled white meats.

Fresh goat cheese, tomato and basil salad.

Shiny and clean pale yellow , it shows lively white and tropical fruit notes that overlay a background of honey and grapefruit touch . It is smooth and complex, well-balanced , with delicate sweet peach notes and fresh citric acidity on a surprisingly long finish

Type	young white wine D.O. YECLA
Varieties	50% Macabeo , 50% Chardonnay
Ageing	60 days on a part of Chardonnay
Height & orientation	500 m / North – South in El Espinal 750 m / North – South in Las Gruesas
Type of soil	sandy – clay for Macabeo sandy – limestone for Chardonnay
Average age of vines	+20 years old
Planting density	2777 vines / ha
Kind of pruning	short . Planted in trellises
Yield	4-4500 kg / ha
Harvest	Chardonnay first week August 2017 Macabeo first week September 2017
Fermentation & maceration	fermentation for 15 -16 days, Chardonnay partially in new French oak barrels
Fermenting temperature	15°C
Malolactic fermentation	no
Stabilization	cool stabilizing
Suitable for vegans	yes
	Alcohol 12,5%
	Ph 3.21
	Residual Sugar 2.8 gr/l
	Total Acidity in Tartaric 6.3 gr/l
	Total SO2 118 mg/l



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THE ART OF MONASTRELL