



FAMILIA CASTAÑO

# CASTAÑO Monastrell tinto 2018



Of an intense cherry red colour , it follows a rich fruity nose , loaded with ripe plum , an inviting bakery touch and elegant balsamic notes. Clean and complex, its palate is delicate , soft, but equally rich and juicy . Good balance.

Type	young red wine D.O. YECLA
Varieties	100% Monastrell
Ageing	no
Height & orientation	750 m / North - South
Type of soil	limestone
Average age of vines	+30 years old
Planting density	1600vines / ha Las Gruesas 2777vines / ha Pozuelo
Kind of pruning	short. Bush and trellis vines
Yield	3-5000 kg / ha
Harvest	first week October 2018
Fermentation & maceration	fermentation for 10 days
Fermenting temperature	28 °C
Malolactic fermentation	in stainless steel tanks
Stabilization	no
Suitable for vegans	yes

### Tasting Tips:

Serve at 14 -15°C

Pair with rice, vegetable and meat stews, legumes.

Roasted meats, short and medium cheeses. Pasta in general.

Alcohol	14%
Ph	3.7
Residual Sugar	2.8 gr/l
Total Acidity in Tartaric	5.5 gr/l
Total SO2	90 mg /l



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THE ART OF MONASTRELL