



Familia Castaño, `Hécula` Organic Monastrell 2019

Yecla, Murcia, Spain



PRODUCER

The Castaño family owns over 410 hectares of vineyards in the Yecla DO in south-eastern Spain. 80% of these vineyards are planted with the native Monastrell variety. For several generations, Bodegas Castaño has been a pioneer in this region and has come to symbolise the best of what southern Spain has to offer: rich, warm climate wines made from grapes grown at altitude, resulting in wines of great character and finesse.

VINEYARDS

This wine is from Las Gruesas and Pozuelo vineyards which are situated at an altitude 750 metres above sea level. This area has a very different microclimate from the rest of the region which is clearly continental. It has minimum temperatures of -10°C in winter and up to 42°C in summer. The area is prone to infrequent but heavy spells of rain. The average age of the vines is 50 years old and the density is 1,600 vines per hectare. Soils are a mix of sandstone and limestone.

VINTAGE

Autumn and winter were dry and with little rainfall. The low temperatures and dry weather in early spring caused a delay in budburst. By the end of April, over 200mm of rainfall arrived, which hydrated the vines and replenished reserves in the soil. Summer was dry and hot as usual. Harvest was interrupted due to a significant cold front in mid September (12-14th), with over 100mm of rainfall that affected the ripening of the Monastrell. Fortunately there was no damage to the grapes, and harvest was finished on 19th October.

VINIFICATION

Fermentation took place in stainless steel tanks for 8-10 days at 24-26°C. The wine was then aged for six months in oak barrels of which 50% were new. The oak used was 80% French and 20% American.

TASTING NOTES

This wine is deep ruby in colour. The nose displays opulent aromas of blueberry, wild raspberry, and liquorice with hints of violet and allspice. On the palate, it is full-bodied, with an inviting richness. Notes of toasted cedar and nutmeg are neatly integrated with red berry fruit. Silky mouthfeel and soft, ripe tannins are balanced by the wine's juicy acidity.

Grape Varieties	100% Monastrell
Winemaker	Mariano López
Closure	Natural Cork
ABV	14.5%
Residual Sugar	3.9g/L
Acidity	5.35g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan