



VINEYARD:

Casa Castillo Monastrell is made from the lower vineyards at the bottom of the slopes; soils are brown and calcare, planted totally with Monastrell. The vineyard is cropped in the traditional bush, and without irrigation, with a density of 1.600 vines per hectare.

VARIETY:

100% Monastrell of at least 25 years of age.

ELABORATION:

Clusters are destemmed without breaking the berries. 3 days of pre fermentative maceration in cold. Fermentation with natural yeast, controlling temperature between 24°C and 27°C, with short maceration of the skins (7 days).

ELEVAGE:

The wine is aged for 6 months in used barrels in their third year. 80% of them were french oak barrels of 500 litres, 20% remaining aged in american oak barrels of 225 l.