

CASA CASTILLO LAS GRAVAS

The Producer

The pioneers of quality wine production in Jumilla, Propiedad Vitivinícola Casa Castillo Casa Castillo is a traditional family country property devoted to growing a two hundred hectare vineyard and the elaboration of the whole fruit production at the family wine cellar.

Technical Information

Type of wine: Still Red
Alcohol Content: 14,5% by vol.
Grape Variety: 50% Monastrell , 20% Cabernet Sauvignon, 30% Syrah.
Aging: 16 months
Origin: Spain, DO Jumilla
Vineyard size: 200 ha.
Vines per ha: 1,600 to 3,200
Average yield:
Average age of the vines: 15-45 years

General Information

The grapes grow in our best chalky large-stoned mountain-side plots, and Ferment for 12 days in underground stone tanks at controlled temperature (28°C-30°C), and they then macerate for 24 days with their skins.

The malolactic fermentation takes place in new French oaks barrels of 300 and 500 litres, on their lees for 7 months, plus 16 months aging.



Tasting Notes

An extraordinary blend of Monastrell, Cabernet Sauvignon and Syrah, with mineral notes and a depth of dark brooding fruit. Medium and full bodied and tannic with great fruit presence, tremendous purity with a long impressive finish; still primary and unformed.



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