

CASA CASTILLO MONASTRELL

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: 13,5% by vol.
Grape Variety: 100% Monastrell
Aging: 12 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

Fermentation for 12 days and maceration with the skins for 14.
The skins are frequently deposited during the pre-fermentative phase,
Controlled temperature during fermentation period, 28°. 60% of the wine spends 6 months in oak barrels, the remaining stays in stainless steel deposits.



Tasting Notes

Deep dark purple colour. A bit closed in the nose, but with nicely complex aromas of berry fruit, a hint of spice and delicate flowery touch. Rich, full-bodied and tannic with great length & depth.



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