

# CASA CASTILLO

## Pie Franco

### 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: 100% Monastrell  
Aging: 18 months in French and American Oak  
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

### Vinification

Stripping of the grape without crushing, and vatted in underground presses at 26 °C for 23 days.

It is then transferred into 500 lt. barrels, 100% French new oak, where melolactic fermentation takes place on lees.

The aging period is 18 months, after which it is clarified and bottled without filtering.



### Tasting Notes

Deep cherry colour. Mineral aromas, new woods, tobacco and candied fruit. Warm mouth with strong tannins and very concentrated. A touch of sweetness with a very mineral retronasal.



FINE FOOD & WINE

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