

CASA CASTILLO

Valtosca

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 with aging
Alcohol Content: 14,8% by vol.
Grape Variety: 100% Syrah
Aging: 10 months
Origin: Spain, DO Jumilla
Vineyard size: 200 ha.
Vines per ha: 3,200
Average yield:
Average age of the vines: 15-45 years

Vinification

Planted in 1996, it is the materialization of a new concept of vineyard. This new method aims at increasing the hectares density to a maximum of 3.200 vines/hectares. In this way, the size of the vines is reduced and the quality improved. Maceration at 4°C during 4 days and a further 8 days fermentation in stainless steel tanks at 25°C – 28°C. Malolactic fermentation and a further 10 months in big French oak barrels.



Tasting Notes

This polished red shows brooding flavours of plum, prune and coffee, balanced and firm, with mineral and chocolate accents that linger on the finish. It is dense, yet remains fresh



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