

CASA CASTELLO MONASTRELL 2022



MONASTRELL

Original price was: \$36.99.\$31.99Current price is: \$31.99.

Product Code:	3847	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Murcia	Volume:	750ml
Sub Region:	Jumilla	Alcohol:	14.5%
Style:	Red	Grape:	100% Monastrell (Mourvèdre)
Variety:	Mourvèdre / Monastrell / Mataró		
		Natural:	Organic



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TASTING NOTES

A seriously undervalued red from a high altitude area that consists of old unirrigated bush vines. A beautifully rich blend dominated by Monastrell (Mourvedre) from Spain, that comes across much like the Bandol Wines of Southern France but at a fraction of the price. This is a great example of Monastrell's big-fruited and meaty, spicy style.

Considered by many to be the finest estate in Jumilla, Bodegas Casa Castillo is an unexpected discovery and a wonderful one. It is located on the plateau of this underrated wine region. José Maria Vicente is a third-generation owner and operator of Casa Castillo, his grandfather purchased the property in 1941. The original cellar and vineyard was built by Frenchmen fleeing the phylloxera plague in 1870. Jose María and his father replanted the whole property with native varietals in 1985 with the first vintage in 1991. They now have a 174-hectare vineyard which enjoys a high altitude of 400-800m, and the cooling influence of the Mediterranean. Lovers of Bandol wines should take note of Casa Castillo; the grape varieties they use are led by Monastrell (Mourvèdre).

Reviews for the 2021 vintage below...

93/100 Luis Gutierrez, Robert Parker's Wine Advocate (2021 Vintage)

"2021 was also an exceptional vintage at Casa Castillo, quite similar to 2020. There's a little more concentration here compared with 2020, a balanced and textured year; 2021 is a little more varietal, classical Jumilla and Casa Castillo, powerful



and elegant. In cold years, he uses more full clusters, and in warm ones, he uses less; in 2021 he used a little less than in 2020, as the summer of 2021 was slightly warmer than in 2020. All their vineyards and wines are certified organic. The perfumed, floral and elegant 2021 Monastrell has 15% Garnacha (the maximum allowed if the wine is called Monastrell), as it's from a year that had more Garnacha vines, and he keeps planting the variety in the property because it gives the blend more elegance and freshness. The Monastrell matured in used barrels for eight to nine months, and the Garnacha matured in concrete. It's juicy and tasty, with fine-grained tannins and 14.5% alcohol but with great balance. It's Mediterranean with elegance. Great value."

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