



# CASA CASTILLO

## Vino de Finca

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José Maria Vicente is the third generation owner and operator of Casa Castillo, a farm that began as a rosemary plantation, but one that has evolved into the preeminent estate in the DO of Jumilla. While the smell of rosemary still lingers in the air, the pale, rocky soils surrounding his house and cellar are now planted with vines. When José Maria's grandfather purchased Casa Castillo in 1941 there was already a winery, cellar and some scattered vineyards on the property dating to the 1870s, established by French refugees fleeing the plight of phylloxera in their native land. In 1985 José and his father began to replant the vineyards and expand them with the goal of making wine on the property. In 1991 they bottled their first commercial vintage.

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### ORIGIN

*Spain*

### APPELLATION

*Jumilla*

### SOIL

*Sandy clay, gravel*

### AGE OF VINES

*10-50*

### ELEVATION

*750 meters*

### VARIETIES

*Monastrell, Garnacha*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, partially destemmed, natural yeast fermentation in 1200L French oak vats, gentle maceration*

### AGING

*12 months in 1200L French oak foudres*

Widely acknowledged as the leading proponent of Monastrell in Spain, José Maria is not content to just double down on this variety. While the ubiquitous Monastrell is at the heart of his endeavors, he's always played against expectations in pursuit of the true meaning of his sandy clay and rocky terroir. In the 1990s it was with Cabernet Sauvignon and Syrah which have been completely (in the case of the Cab) and partially replaced with Garnacha. With more and more Garnacha coming online from the grafting over of his Cabernet and with the planting of young vines, a new expression of Jumilla began to form at Casa Castillo – one that uses older vine Monastrell as its base but enlivened with about 5% Garnacha. Of course it is not just the blend that makes Finca so expressive, but its indigenous fermentation, inclusion of whole clusters, and a gentle maceration – all in 1200L French oak vats.

## ACCOLADES

92 – 2016 Vino de Finca – Wine Advocate

91 – 2015 Vino de Finca – Wine Advocate

