



CASA CASTILLO

Las Gravas

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.

ORIGIN

Spain

APPELLATION

Jumilla

SOIL

Clay limestone, gravel

AGE OF VINES

25

ELEVATION

760 meters

VARIETIES

Monastrell, Garnacha, Syrah

FARMING

Practicing organic

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in stone lagars, manual pigeage

AGING

18 months in 500L French oak demi-muids, 20% new

Not surprising Las Gravas comes from a profoundly rocky, single vineyard of the same name. You'd also be hard pressed to call it soil since before you can get to anything resembling dirt you have to go through a foot of stones. Here Jose Maia and his father planted Monastrell, Garnacha and Syrah, each of which contribute to the final blend of Las Gravas. While the other cuvées from the estate show the unique expression of site and variety, Las Gravas is a broader lesson in terroir and the varieties that thrive here. Las Gravas is harvested by hand and fermented in underground stone tanks with manual pigeage. Once primary fermentation is complete the wine is aged in 500 liter French oak demi-muids for 18 months. In most vintages only 20% of the barrels are new.

ACCOLADES

94 – 2015 Las Gravas – Wine Advocate

94 – 2013 Las Gravas – Wine Advocate

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