



CASA CASTILLO

Jumilla

José Maria is a 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, olive and almond orchards separated by indigenous and highly aromatic herbs. 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.

José Maria has converted his estate to certified organic farming and his entire harvest is manual and brought promptly to the cellar for sorting and fermentation. Fermentations are in stainless steel tanks or underground concrete vats. Pigeage is done by foot and whole clusters are increasingly used – up to 50% in the Pie Franco. Aging follows in concrete, foudre and 500L French oak demi-muids. All this effort is made to restrain the natural exuberance of his principal variety, Monastrell, to showcase its potential even in the warmest climate to make wines that are both dense and nuanced.

A good way to get a feel for the quality of a producer in Burgundy is to taste their Bourgogne Rouge and one gets the feeling that Jose Maria feels the same way. The Jumilla from Casa Castillo is made from younger vines sourced mainly from La Valle vineyard where the soils are silty and the grapes have more of a varietal expression than his rockier vineyards. Once labeled Monastrell José Maria has been incorporating increasing amounts of Garnacha and Syrah into this wine so that now it is about 60% Monastrell with 20% each Garnacha and Syrah. After a natural fermentation in tank the wine is aged for 8-9 months in neutral 500 liter French oak barrels, and foudres.

ORIGIN

Spain

APPELLATION

Jumilla

SOIL

Sandy clay

AGE OF VINES

5-50

ELEVATION

750 meters

VARIETIES

Monastrell, Garnacha, Syrah

FARMING

Certified organic (CAERM)

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in tank, gentle maceration

AGING

8-9 months in neutral 500L French oak barrels, and foudres

ACCOLADES

92+ – 2020 Jumilla – Wine Advocate

91 – 2019 Jumilla – Wine Advocate

91+ – 2018 Jumilla – Wine Advocate

