



# CASA CASTILLO

## La Tendida

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.

With the 2020 vintage, La Tendida replaces Vino de Finca, but it is not just a new label. La Tendida is the parcel name that is the source for both wines, but this cuvée is a selection of younger vine fruit from a particular terruño – a sandy clay-limestone soil covered in a deep layer of gravel. Despite the younger average age of these vines and no change in the winemaking, this is a more elegant, nuanced, and refined rendition of this parcel's best soils, making the cuvée name, La Tendida, an obvious choice.

### ORIGIN

*Spain*

### APPELLATION

*Jumilla*

### SOIL

*Sandy clay-limestone, gravel*

### AGE OF VINES

*10-20+*

### ELEVATION

*750 meters*

### VARIETIES

*Monastrell, Garnacha*

### FARMING

*Certified organic (CAERM)*

### FERMENTATION

*Hand harvested, partially destemmed, natural yeast fermentation in concrete vats*

### AGING

*12 months in 5000L foudres and neutral, 500L French oak demi-muids*

### ACCOLADES

93+ – 2021 La Tendida – Wine Advocate

94 – 2020 La Tendida – Decanter

93+ – 2020 La Tendida – Wine Advocate

