



CASA CASTILLO

Vino de Finca

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 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 25% Garnacha. Called Vino de Finca, or Estate Wine, this new cuvée was first made in 2015 and shows what a remarkable difference that small amount of Garnacha can make. Of course, it is not just the blend that makes Finca so expressive, but its indigenous fermentation, the inclusion of whole clusters, and a gentle maceration – in 5000L French oak vats and neutral 500L French oak demi-muids.

ORIGIN

Spain

APPELLATION

Jumilla

SOIL

Sandy clay, gravel

AGE OF VINES

10-30

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

92 – 2019 Vino de Finca – Wine Advocate

93 – 2018 Vino de Finca – Wine Advocate

93+ – 2017 Vino de Finca – Wine Advocate

