



# CASTAÑO

## Alcaria

The Castaño family are the original pioneers of the DO Yecla. Starting in the 1950s Ramón Cantaño Santa, with an extensive family history of viticulture, built the first modern winery in the region and over the successive decades he added to his family's holdings so now the estate encompasses 450 hectares of primarily old, bush vine Monastrell. Starting in the 1980s the family began bottling wines under their own name continuing to innovate and improve the reputation of Monastrell from Yecla in domestic and export markets. Before this time, the majority of the wine made in the region was sold off in bulk so much of the best, old-vine material was blended away before anyone could take note of its quality.

The wines selected by European Cellars are primarily sourced from the northern part of the DO where the soils are poorer, rockier and the elevation is higher. These vines range in age from 20 to close to a century old with some of the oldest vines of Monastrell being ungrafted. In addition to Monastrell, their vineyards in this part of Yecla are planted with Syrah, Cabernet Sauvignon and Garnacha Tintorera. Eric Solomon works with the Castaño family and Jean-Marc Lafage to create to cuvées for the US market, Solanera and Alcaria.

For centuries Alcarías were at the heart of rural life in southern Spain. Centered around a grand house decorated with alabaster and Moorish tiles, these specialized hamlets housed artisanal lace or silk factories and more often than not olive oil and wine presses. Our Alcaria, with the assistance of talented winemaker, Jean-Marc Lafage, is a blend of Monastrell, Syrah and Garnacha Tintorera made in honor of these vanishing places and is a testament to the handiwork and artistry woven into the fabric of Spanish life and culture.

### ORIGIN

*Spain*

### APPELLATION

*Yecla*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*20-50+*

### ELEVATION

*750 meters*

### VARIETIES

*Monastrell, Syrah, Garnacha Tintorera*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, fermentation in temperature controlled stainless steel tanks, 8-10 day maceration*

### AGING

*4 months in French and American oak*

## ACCOLADES

91 – 2016 Alcaria – Jeb Dunnuck

89 – 2016 Alcaria – Wine Advocate



ERIC SOLOMON  
SELECTIONS