



# CASTAÑO

## Macabeo - Chardonnay

The Castaño family are the original pioneers of the DO Yecla. Starting in the 1950s Ramón Cantañó 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.

### ORIGIN

*Spain*

### APPELLATION

*Yecla*

### SOIL

*Sandy clay, sandy limestone*

### AGE OF VINES

*20+*

### ELEVATION

*500-750 meters*

### VARIETIES

*Macabeo, Chardonnay*

### FARMING

*Sustainable with organic practices*

### FERMENTATION

*15 day fermentation in stainless steel tanks and neutral oak barrels*

### AGING

*Macabeo aged 2 months in tank, Chardonnay two months in neutral French oak*

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. The vine age ranges from 30 to over a hundred years old. The Monastrell is aged entirely in tank to retain the fresh crunchy characteristics of the variety. Hécula, born from older vines with a more brooding character is tempered by aging for 6 months in a combination of French and American oak, it takes its name from the old Roman name for Yecla. Solanera is a custom, old-vine cuvée created under the direction of Eric Solomon which blends low-yielding Monastrell grown on the rockiest soils of the DO with Cabernet Sauvignon and Garnacha Tintorera. It is aged in 80% French and 20% American oak barrels for 10 months.

A blend of half Macabeo, the primary indigenous white grape variety of Yecla, and half Chardonnay. The Mac-Chard from Castaño is sourced from Las Gruesas in the north of the DO and El Espinal in the Southeast. Las Gruesas in a terrunyo that is high in elevation (750m) with limestone-rich soils - ideally suited for the growing of Chardonnay which is complimented with warmer and more generous Chardonnay and Macabeo from the sandy soils of El Espinal. Is fermented aged in tank with a small percentage in oak and is bottled after two months of aging.



ERIC SOLOMON  
SELECTIONS