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. The vine age ranges from 30 to over a hundred years old.

At the foot of Monte Arabi, the Castaño family tends some of the oldest vines planted in the sun drenched DO of Yecla. Under the supervision of Eric Solomon and Jean-Marc Lafage, Solanera is a blend of Monastrell (65%), Cabernet Sauvignon (20%), and Tintorera (15%) which is aged in oak for 10 months. Richly flavored with dark fruit and spices, Solanera captures the warmth and generosity of this rural part of Spain.