



# CASTILLO DEL BARON

## YECLA

### FACT SHEET



#### OWNER

A special Europvin selection from the region's highest quality, privately-owned bodega

#### PRODUCTS

Rosé wine :

Yecla (Rosado) DO, Monastrell, Castillo del Baron

Red Wines:

Yecla (Tinto) D.O., Monastrell, Castillo del Baron

#### SIZE OF THE VINEYARDS

The Castillo del Baron wines are sourced from a high quality bodega with considerable vineyard holdings.

#### LOCATION OF THE VINEYARDS

Yecla is 50km inland from Alicante, halfway down the Mediterranean coast of Spain. Despite the proximity to the sea, the land rises rapidly here, with vineyard altitudes of 500 to 700 plus metres.

The high altitudes here ensure "continental" influences to the otherwise Mediterranean climate - in particular cooler evenings and cold nights, which help preserve freshness and acidity as the grapes ripen.

#### SOIL

Limestone and clay.

#### GRAPE VARIETIES

Both the rosé and the red are 100% Monastrell (also known as Mourvèdre).

#### AVERAGE AGE OF THE VINES

20-25 years old.

#### AVERAGE PRODUCTION

Castillo del Baron, Monastrell: 50 000 bottles per year

#### VINIFICATION AND AGEING

Well-equipped, modern vinification facilities feature stainless steel tanks, full temperature-control, pneumatic presses, and a state-of-the-art bottling line. There are separate underground cellars for barrel ageing, and a temperature/humidity-controlled bottle storehouse.

Cuvée "Monastrell" is a blend of 75% classically-vinified must / 25% Carbonic Maceration. It is



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aged 3 months in tank before early bottling to capture maximum expressive fruit.

#### TASTING NOTES

Castillo de Baron Monastrell is an explosion of fresh, ripe red and black fruit, with a warm Mediterranean spicy/earthy twist. On the palate, the wine is soft and fruity, and very well-framed by crisp natural acidity. The finish is clean, harmonious, and more-ish.

#### MARKETING

The Castillo del Baron label is marketed exclusively by Europvin in all export markets. Both cuvées have been specially selected by Europvin to offer the quality demanded by our customers at realistic larger volume prices.

#### NOTES ON THE PROPERTY

The large bodega behind "Castillo del Baron" is fast establishing a reputation as one of the best sources for quality wines at competitive prices in Spain, if not Europe, or even the whole World. Robert Parker in particular heaps repeated praise on the wines here, describing them as among the world's greatest wine bargains. The technology is modern and the scale large, but the operation remains family-owned and run. It is perhaps for this reason that the wines have a little something extra about them - call it character or even a 'soul' - that distinguishes them from the competition.

Yecla (which also happens to be the centre of the Spanish furniture industry) is a previously unfamiliar name that wine buyers are going to hear more and more often, not least because Parker has shone such a bright spotlight on the D.O. The nearby Costa Blanca holiday resorts are well-known to tourists the world over, and quickly conjure up images of sun and warmth, but perhaps not of high quality wine. This is now changing. What distinguishes Yecla from other hot-country vineyard areas are the elevated altitudes...in the 50km drive from the coast to the town of Yecla, one climbs 700m up to a high plateau, where cooling breezes (and excellent stony limestone soils) offer the potential to make something far superior to 'vin ordinaire'. The investment and will behind Castillo del Baron have ensured that this potential is finally being realised.

Also key to the quality of the Castillo del Baron wines is the choice of grape variety - Monastrell. Known around the world by its French name, Mourvèdre, this ancient variety is believed to have its roots right here in South Eastern Spain. Indeed, there is a village not far from Yecla called Murviedro. In Southern France, especially in the Rhône, Provence and the Roussillon, the variety is now an essential component in every serious blend, as well as being the principal variety for the Bandol and Collioure appellations. Monastrell/Mourvèdre is perhaps the grape variety best suited to warmer Mediterranean climates, because it is a late ripener which preserves acidity, giving freshness and life to the resultant wines.