

# Castillo de Monséran

## THE NEW CLASSIC FROM SPAIN

Our partner in Cariñena is Bodegas San Valero, which was created in 1945 by 60 grape growers as a winemaking cooperative. Today it has grown to include around 700 growers who cultivate a total of 4000 hectares of vineyard.

**Castillo de Monséran** is made by winemaker Hugh Ryman and Jesús Prieto, the winemaker of Bodegas San Valero. Together Hugh and Jesús work with a team of viticulturalists to select appropriate vineyard parcels and to choose the right moment for picking.

The Cariñena vineyards are located in the Aragón region, 300km north-east of Madrid and 150km south of Rioja, and with a total vineyard area of 21,500 hectares. The vineyards are planted at between 350 and 700 metres above sea level, and those selected for Castillo de Monséran are at 550 metres. The climate is continental, with warm days and cool nights during the ripening period, leading to optimum grape maturation. Our soils are the oldest and deepest of the area: glacial & alluvial deposits result in more complexity in the wines.



*Joven Range* Located vineyards with low yields producing ripe and concentrated Garnacha are harvested at full ripeness to ensure softness. The majority of the selected vineyards are bush vines. Parcels are fermented using a variety of techniques to preserve the characters of the terroir in the final wine and to produce a "New World" style Garnacha bursting with fresh fruit.

- GARNACHA BLANCA
- GARNACHA ROSÉ
- GARNACHA & GARNACHA BIB



*Old Vine Range* 30 years old bush vines high altitude & stony soils. We selected vineyards from 2 areas the lower the high altitude vineyards (600-700 m), giving both a cooler growing season to producing structure more fruit flavors. The average yield is of 4 tons/hectare which is very low, as we selected mainly bushes vines on stony soils (either alluvial or glacial deposits). The grapes were manually picked then cold macerated for 72 hours before alcoholic fermentation. To ensure softness while having sufficient tannins, the wines are pressed before the end of fermentation. The wines are then aged in barrels of French oak for minimum 12 months.

- OLD VINE GARNACHA
- OLD VINE CARIÑENA

