



# CASTILLO MONJARDIN



## PRODUCER PROFILE

Estate owned by: The Del Villar-Olano family  
 Winemaker: Victor del Villar Tolosa  
 Total acreage under vine: 500  
 Estate founded: 1988  
 Winery production: 1,200,000 Bottles  
 Region: DO Navarra  
 Country: Spain

## La Cantera 2018

### WINE DESCRIPTION

This Garnacha is sourced exclusively from 70-year-old vines on the estate's "La Cantera" vineyard, which sits at an altitude of 1,500 feet. "La Cantera" translates as "quarry," referring to the vineyard's poor, rocky soil. Only old-vine Garnacha, whose roots run deep and which produce very low yields, seems able to thrive in this arid terrain. The grapes are hand-picked at optimal ripeness, fermented in stainless steel, and then aged for six months in second-passage oak.

### TASTING NOTES

Bright ruby-red in color with violet reflections, this wine offers fresh aromas of blackberries, plums, a hint of violets and toasted oak. On the palate, the wine is medium-bodied with brisk acidity, with a silky texture, perfect balance and long length.

### FOOD PAIRING

Pair with hearty stews, paella, and gazpacho (specifically Gazpacho Granadino).

### VINEYARD & PRODUCTION INFO

Vineyard name:	The La Cantera vineyard
Vineyard size:	20 acres
Soil composition:	Limestone and clay
Training method:	Bush
Elevation:	1,640 feet
Vines/acre:	889
Yield/acre:	1.4 tons
Exposure:	Southern
Year vineyard planted:	1936
Harvest time:	October
First vintage of this wine:	2008
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	300 L
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	6 months