

CASTILLO DEL BARON

Yecla

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

Selected from one of the leading bodegas in South Eastern Spain, these delightful, rich and well endowed Monastrell based wines offer real quality as well as great value. The straight Monastrell is tank-aged and early-bottled for maximum fruit expression, while the Rosé is fruity and full-flavored, for those who like a rosé with taste. Castillo del Baron is an exclusive label for Europvin.

Yecla is 50km inland from Alicante, halfway down the Mediterranean coast of Spain. Despite the proximity to the sea, the land rises rapidly here, to 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.



Castillo Del Baron Rosado

Grapes 100% Monastrell (also known as Mourvèdre).

Soil Limestone and clay.

Ageing "Rose de Saignee", bled from tanks of fermenting red grapes after just 6 hours. It is aged 3 months in tank before bottling to capture maximum expressive fruit.

Alcohol 12.5

Presse and tasting notes:

Medium pink with a fragrant perfume of cherry blossoms and raspberry. This leads to a dry, surprisingly dense and rich Rose with good balance and a fruit-filled finish.



Castillo Del Baron Tinto

Grapes 100% Monastrell (also known as Mourvèdre).

Soil Limestone and clay.

Ageing 75% classically-vinified must / 25% Carbonic Maceration. Aged 3 months in tank before early bottling to capture maximum expressive fruit.

Alcohol 13.5

Presse and tasting notes:

Wine Advocate 87 points: "The dark ruby-colored 2009 Monastrell offers up aromas of underbrush, spice box, blueberry, and plum. Ripe and tasty with no hard edges, it is meant to be consumed over the next 3 years. The two offerings from Castillo del Baron are very good values."

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