

# Castillo Real

Vintage: 2006

DO: Bullas

Winery: Bodegas Del Rosario

Varietal: Monastrell 90%, Tempranillo 10%

Total Production: 4000 cases

## Tasting Notes

Nose: Crushed dark cherries with hints of spice and chicory

Palate: Medium structure, smooth tannins, good acidity with fresh black fruits

Finish: Nice balance and length. Typical Bullas minerality and spice

## Domain

Bullas is the newest of the Murcia based DO's (Yecla, Jumilla) but an old growing area. Occupying a large area in South Eastern Spain, the DO is known for Monastrell plantings but has had excellent success with Tempranillo and Syrah as well. The soil is calcareous sedimentary rock with useful limestone content and good drainage. Falling between the Mediterranean and the high Andalusian sierras Bullas enjoys very hot summers but cooler than the other Murcian DOs due to the sierra influences and the 1,900 - 2,500 foot elevations which produces wines with more restraint than the neighboring DOs. Winemakers and importers are excited about the future of this young DO.

## Viticulture/Vinification

2006 saw a healthy hand-picked harvest during the last week of September and first week of October. The fruit was fermented in stainless steel for ten days with four aerated pumpovers per day and rack and returns carried out. Only free run juice was used following fermentation. The wine saw no oak and only two light filtrations.

pH: 3.68

ALC: 14.0%

RS: 2.3g/l

TA: 5.6 g/l

Oak: None

VA: 0.56 g/l

Free SO<sub>2</sub>: 31 mg/l Total SO<sub>2</sub>: 59 mg/l



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