



Portfolio

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REGIONS AND STYLES

Yecla 3

YECLA



TERRENAL SELECCIONADO

Welner Wines selected the absolute best Cabernet Sauvignon and Monastrell from the south of Spain for the Terrenal Seleccionado, harvesting the grapes by hand from our high-altitude plots in Yecla (DO), where the unique climate allows the grapes...

Vintage	2016
Varietal	Cabernet Sauvignon, Monastrell
Food Pairing	Beans & Peas, Cured Meat, Exotic Spices, Funghi, Garlic & Onions, Grilled or BBQ, Hard Cheese, Pork, Pungent Cheese, Red Meat, Red Pepper, Roasted, Smoked
Alcohol %	14
Sweetness Rating	Dry
Style	Red
Features	Kosher, Vegan

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Price: \$15.95

Categories: [Spain](#), [Yecla](#)



CASTANO MACABEO CHARDONNAY

A blend of 50% Macabeo and 50% Chardonnay grapes that were picked from 20 year old vines. After maceration and fermentation, some of the Chardonnay was aged for 2 months in new French oak barrels.

The Macabeo grapes were picked a month after...

Vintage	2017
Varietal	Chardonnay, Macabeo
Food Pairing	Fish, Funghi, Hard Cheese, Herbs, Poached or Steamed, Poultry, Root Vegetables & Squash, Sautéed or Fried, Shellfish, Soft Cheese & Cream, White Starches, Whole Wheat Grains
Alcohol %	13
Appellation	Bierzo, Castilla Y Leon
Sweetness Rating	Extra Dry
Style	White
Features	Sustainable Practice, Vegan

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Price: \$13.95

Categories: [Spain](#), [Yecla](#)



CASTANO ECOLOGICO BARRICA MONASTRELL

Made from 20 year old Monastrell vines that were organically grown. The grapes were cold macerated and fermented for 10 days, followed by malolactic fermentation in stainless steel tanks, with an extra 4 months of oak aging.

Big, powerful...

Vintage	2016
Varietal	Monastrell
Food Pairing	Beans & Peas, Cured Meat, Exotic Spices, Funghi, Garlic & Onions, Grilled or BBQ, Hard Cheese, Pork, Pungent Cheese, Red Meat, Red Pepper, Roasted, Smoked
Alcohol %	14
Appellation	Bierzo, Castilla Y Leon
Sweetness Rating	Extra Dry
Style	Red
Features	Organic, Vegan

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Price: \$13.95

Categories: [Spain](#), [Yecla](#)



CASTANO DOMINIO ESPINAL

Harvested from approximately 30 year old vines, the grapes were cold macerated and fermented for 7 to 8 days. Malolactic fermentation followed in stainless steel tanks followed by one month in oak barrels.

80% Monastrell, 10% Cabernet...

Vintage	2014
Varietal	Cabernet Sauvignon, Monastrell, Shiraz/Syrah
Food Pairing	Cured Meat, Exotic Spices, Funghi, Garlic & Onions, Hard Cheese, Herbs, Pork, Pungent Cheese, Red Meat, Red Pepper, Roasted, Smoked
Appellation	Yecla
Style	Red
Sweetness Rating	Dry
Features	Sustainable Practice, Vegan

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Price: \$17.95

Categories: [Spain](#), [Yecla](#)

CASTAÑO COLECCIÓN
CEPAS VIEJAS • 2014

CASTAÑO COLECCIÓN CEPAS VIEJAS

After harvest, the grapes underwent cold soak maceration and fermentation for 16 days, followed by malolactic fermentation. Aged for 10 months in French and American oak barrels.

The final blend is 70% Monastrell (70 year old vines) and 30%...

Vintage	2014
Varietal	Cabernet Sauvignon, Monastrell
Food Pairing	Beans & Peas, Cured Meat, Exotic Spices, Funghi, Garlic & Onions, Grilled or BBQ, Hard Cheese, Pork, Pungent Cheese, Red Meat, Red Pepper, Roasted, Smoked
Appellation	Bierzo, Castilla Y Leon
Sweetness Rating	Extra Dry
Style	Red
Features	Sustainable Practice, Vegan

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Price: \$22.95

Categories: [Spain](#), [Yecla](#)