

CASTRO VENTOSA 'EL CASTRO DE VALTUILLE' CRIANZA 2017

Country

Spain

Region

Bierzo

Varietal

85% Mencia
10% Alicante Bouschet
5% Field blend

Winemaker

Raul Pérez & César Márquez

Alcohol Content

12.5%

Total Sulfur

No data

pH

No data

Acidity

No data

HISTORY

Atop the hill overlooking the village of Valtuille de Abajo lies the ancient Roman fortification of the Castro Ventosa or *Windy Castle*. Since 1752, the Perez family has owned and farmed vineyards around the ancient ruin and has taken its name for their vineyard domain. While the wines have been spectacular for generations, since 2018 Raúl Pérez has been working alongside nephew César Márquez resulting in wines of even greater finesse, delicacy and purity.

Mildew filled the 2016 vintage, so they jumped to the 2017 vintage, a year that was not easy—it was very warm and dry and suffered frost. (Wine Advocate - June 2020)

VINIFICATION and MATURATION

Hand-harvested over the course of 2 weeks. 50% whole cluster, 50% de-stemmed in stainless steel with a shorter maceration given the natural concentration of the grapes, no pumps and very gentle handling in the winery. Grapes are then gently pressed; 20% sees stainless steel, 80% into 225l & 500l neutral and new oak foudre before assemblage. Indigenous yeasts. Aged one year. Total production 541cs.

VINEYARD



Blend of tree parajes from the village, all 100-year old bush vines all planted to soils rich in clay with sandy-stone top soils. Vintage to vintage, plot selection vary.

TASTING NOTES



It's polished and more developed, with abundant tannins that are going to require some hearty food. This is the only oaked red that they produced in 2017. (Wine Advocate - June 2020)

FOOD PAIRING



Patatas la Riojana, croquetas de jamon, Fabada (pork and chorizo white bean stew), Tetilla and Idiazabal cheese.



PRESS

