

CASTRO VENTOSA 'EL CASTRO DE VALTUILLE' GODELLO

2021

Country

Spain

Region

Bierzo

Varietal

Godello

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.5%

Total Sulfur

No data

Residual Sugar

No data

Acidity

7+ g/l

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.

After a very dry 2020, 2021 was a cooler year with more rain and even snow. The whites have very good freshness and the reds elegant and with finesse. It could be the finest vintage of recent times, comparable to 2018. (Wine Advocate - August 2023)

VINIFICATION and MATURATION

Hand-harvested, de-stemmed and placed directly into 5000l stainless steel tanks and held at cold temperatures for 24h. The grapes are then gently pressed and transferred to a mix of 225l, 500l and 700l neutral oak barrels and aged one year. Bottling typically occurs about 5 days prior to the following harvest. Total production 583cs.

VINEYARD



25-40 year old vines planted to sandy soils, with clay, boulders and quartzite. Western facing and 580m in elevation (1,902ft). The grapes are sourced from four different plots near Villafranca del Bierzo.

TASTING NOTES



It's not a shy wine; notable freshness and acidity, but it has great overall balance and an expressive nose of pollen, dry flowers and a spicy touch. It's vibrant, easy to drink, fine-boned and very tasty. (Wine Advocate - August 2023)

FOOD PAIRING



Shellfish, ceviche, paella, baked monkfish, rotisserie chicken, Spanish chorizo and Tetilla and Idiazabal cheese.



PRESS

