

CASTRO VENTOSA 'EL CASTRO DE VALTUILLE' GODELLO

2022

Country

Spain

Region

Bierzo

Varietal

Godello

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.36%

Total Sulfur

No data

Residual Sugar

7.33 g/l

pH

3.09

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.

2022 was a warm and dry season, yet the wines are much fresher than expected, with a little more alcohol but not showing heat. The 2022s are open and approachable. (Wine Advocate - June 2024)

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 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



35-40 year old vines planted to primarily sandy soils, western facing and 580m in elevation (1,902ft). The grapes are sourced from three different plots near Villafranca del Bierzo.

TASTING NOTES



It's quite Burgundian, with good ripeness. The grapes were picked earlier, and the wine is lively, vibrant and very fresh. It's very impressive, tasty with an almost salty finish.

(Wine Advocate - June 2024)

FOOD PAIRING



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

