CASTRO VENTOSA 'EL CASTRO DE VALTUILLE' GODELLO

2024

Country
Spain

Region
Bierzo

Varietal
Godello

Winemaker
Raul Pérez & César Márquez

Alcohol Content
13%

Total Sulfur
No data

Residual Sugar
No data

Acidity
7.1 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.

2023 was a cooler vintage with rain at the beginning of the harvest. The wines have a floral, serious and elegant profile. In the years when it rains during the harvest he wines are finer-boned, and in the warmer years, the wines are darker, in all senses. (Wine Advocate - July 2025)

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 666cs.

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

All the 2023 whites are more reductive with hints of gunpowder and flint. This is the one that is more approachable. It comes from a less ripe vintage with more acidity and with rain during the harvest. It has more minerality in the style of 2021. It's vibrant and has a salty finish. (Wine Advocate - July 2025)

FOOD PAIRING

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

PRESS

BOUTIQUE WINE COLLECTION
SELECTED BY BRYCE MCNAMEE