

CASTRO VENTOSA VALTUILLE 'CEPAS CENTENARIAS'

2016

Country

Spain

Region

Bierzo

Varietal

85% Mencia
5% Merenzao
10% Field blend

Winemaker

Raúl Pérez & César Márquez

Alcohol Content

13.2%

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.

2016: Following a rainy winter, the beginning of spring was also wet with below average temperatures. Mildew was an issue during flowering, but things improved notably thanks to a great weather during the summer and particularly in August. (Wine Scholar Guild)

VINIFICATION and MATURATION

100% whole cluster, 60 day maceration in 3000l oak vats with daily punch downs. Gentle pressing into tank to rest the juice for 1-2 months before introducing it into 225l & 500l French oak barrels. Aged 1 year. Indigenous yeasts.

VINEYARD



100+ year old bush vines. Two plots in the paraje of Matalospardos in Valtuille. Co-planted with Bastardo (Trousseau), Doña Blanca, and Palomino making up about 15% of the cépage. Planted to red clay and alluvial stone, 580m (1,902ft).

TASTING NOTES



Gentle and elegant bouquet with aromas of dry roses, raspberries, ripe red cherries, black pepper and hints of cedar. Concentrated and fresh, with fine-grained texture and well-integrated alcohol.

FOOD PAIRING



Grilled ribeye steak, charcuterie, venison, vegetable dishes rich with mushrooms and root vegetables.

