

CASTRO VENTOSA VALTUILLE 'CEPAS CENTENARIAS'

2019

Country

Spain

Region

Bierzo

Varietal

85% Mencia
15% Field blend

Winemaker

Raúl Pérez & César Márquez

Alcohol Content

13%

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.

For César Márquez, who likes 2018, thinks 2019 is more serious, keeping the freshness (perhaps with more structure), a more complete year. (Wine Advocate - January 2022)

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. Total production 633 6-pk cases.

VINEYARD



100+ year old bush vines. Single-vineyard in Mata Los Pardos, 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



It has the violets and the perfume from the 2018 vintage but with more dimension, more layers and depth. A stellar performance in 2019 (again!). (Wine Advocate - January 2022)

FOOD PAIRING



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

PRESS

