

CASTRO VENTOSA VALTUILLE 'CEPAS CENTENARIAS'

2020

Country

Spain

Region

Bierzo

Varietal

85% Mencia
15% Field blend

Winemaker

Raul 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.

2020 was quite warm and dry resulting in wines with elevated alcohol content and more concentrated expressions of fruit.

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). 2020 has

TASTING NOTES



Bright purple color, fresh blueberry and red cherry fruit on the nose. There is an airy, floral quality to this wine with a hint of green peppercorn and rosemary. The palate is juicy yet fresh, plump red and black fruit is propped up by fine tannins and tangy acids. (Thomas Parker MW, Farr Vintners - February 2023)

FOOD PAIRING



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

