

CASTRO VENTOSA VALTUILLE 'EL VAL' GODELLO

2021

Country

Spain

Region

Bierzo

Varietal

Godello

Winemaker

Raul Pérez & César Márquez

Alcohol Content

12.9%

Total Sulfur

No data

Residual Sugar

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.

After a very dry 2020, 2021 was a cooler year with more rain and even snow, the whites have very good freshness and the reds elegant and with finesse. It could be the finest vintage of recent times, comparable to 2018. (Wine Advocate - August 2023)

VINIFICATION and MATURATION

Hand-harvested, de-stemmed, then gently pressed and transferred to 500l neutral oak barrels, sur lie but without any bâtonnage. Indigenous yeasts. Aged one year. Total production 150cs.

VINEYARD



El Val comes from a plot in that paraje (lieu-dit) planted 35 years ago. Planted to sandy soils, with clay, boulders and quartzite. Western facing and one of the coolest areas in Valtuille. Grapes ripen an average of 2.5-3 weeks later than other sites at over 500m in elevation.

TASTING NOTES



Chalky, dry and very tasty. It is a great expression of Godello and the stony soils. This replaces the old Valtuille Godello, which was from a barrel selection, and now it's only from this paraje. (Wine Advocate - August 2023)

FOOD PAIRING



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

PRESS

