

CASTRO VENTOSA VALTUILLE 'EL VAL' GODELLO

2022

Country

Spain

Region

Bierzo

Varietal

Godello

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.07%

Total Sulfur

No data

Residual Sugar

No data

Acidity

7.04 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.

2022 was a very warm and drier season, but the wines are much fresher than expected, with a little more alcohol but not showing heat. They are more approachable wines with structure and juicy fruit. 2023 goes back to lower alcohol and lots of elegance, kind of like 2021. The 2022s are open and approachable. (Wine Advocate - June 2024)

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



It's juicy and approachable, with a round palate, and it's very clean and focused, with the toasty notes still noticeable on the finish. It's varietal, with purity and the freshness like a cooler year. (Wine Advocate - June 2024)

FOOD PAIRING



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

PRESS

