

CASTRO VENTOSA VALTUILLE 'LA COVA DE LA RAPOSA'

2010

Country
Spain

Region
Bierzo

Varietal
85% Mencia
5% Merenzao
10% Field blend

Winemaker
Raúl Pérez

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.

2010: This generous vintage was very much welcome after two years of short harvests. The high temperatures during the summer led to an early harvest and allowed the grapes to complete the ripening cycle without issue. (Wine Scholar Guild)

VINIFICATION and MATURATION

40% whole cluster, 40 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 500l French oak barrels. Aged 1 year. Indigenous yeasts.

VINEYARD



100+ year old bush vines, only producing 2-3 bunches. South facing and often first to harvest. Co-planted with Merenzao (Trousseau), Doña Blanca, and Palomino making up about 15% of the cépage. Planted to red clay and alluvial stone, 550m (1,804ft). Translates to the foxhole.

TASTING NOTES



It displays a very ripe nose with notes of iron and blood. It has some spiciness in the palate, with plenty of fine-grained tannins and good length.

(Wine Advocate - August 2013)

FOOD PAIRING



Poulet Basquaise, steak fajitas, braised lamb shank, Ossau-Iraty cheese, barbacoa tacos.

