

CASTRO VENTOSA VALTUILLE 'LA COVA DE LA RAPOSA'

2013

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.

2013: Rain during the harvest contributed to plump grapes. Due to mild temperatures during the season, the style of the wines was marked by high levels of acidity and a pronounced Atlantic character.
(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. Total production 83 6-pk cases.

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



Vibrant mix of red fruit aromas, such as cherry, raspberry, and strawberry, accompanied by floral notes of violet. Earthiness is met with an herbal notes and a faint anisette.

FOOD PAIRING



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

