

CASTRO VENTOSA VALTUILLE 'LA COVA DE LA RAPOSA'

2017

Country

Spain

Region

Bierzo

Varietal

85% Mencia
5% Merenzao
10% Field blend

Winemaker

Raúl 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.

A rather cold, wet spring delayed the cycle, but plants made up for lost ground thanks to the sunny and dry weather conditions enjoyed across August and September that allowed producers to choose just the right moment to harvest. (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 216 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



Deep raspberry notes, subtle violets, notes of pine. Fruit forward, rich in forrest berries, well integrated oak. Medium-bodied wine with supple tannins.

FOOD PAIRING



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

