

# CASTRO VENTOSA VALTUILLE 'LA COVA DE LA RAPOSA'

## 2021

**Country**  
Spain

**Region**  
Bierzo

**Varietal**  
85% Mencia  
5% Merenzao  
10% Field blend

**Winemaker**  
Raúl Pérez & César Márquez

**Alcohol Content**  
12.43%

**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.

After a very dry 2020, 2021 was a cooler year with more rain and even snow, and 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

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 200 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



It has moderate alcohol and ripeness with nice balance, a sleek mouthfeel and very fine tannins. This is a warm place that behaved quite well in the cooler 2021 vintage. (Wine Advocate - August 2023)

### FOOD PAIRING



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

