

CASTRO VENTOSA VALTUILLE 'LA COVA DE LA RAPOSA'

2022

Country
Spain

Region
Bierzo

Varietal
85% Mencia
5% Merenzao
10% Field blend

Winemaker
Raúl Pérez & César Márquez

Alcohol Content
13.37%

Total Sulfur
No data

pH
3.56

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.

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. (Wine Advocate - June 2024)

VINIFICATION and MATURATION

40% whole cluster, 30 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



Even though it's from the warmer part of the village, the 2022 Valtuille La Cova de la Raposa shows contained ripeness and alcohol and very good freshness. This feels like a triumph over the natural conditions of the year. (Wine Advocate - June 2024)

FOOD PAIRING



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

