

# CASTRO VENTOSA VALTUILLE 'LA VITORIANA'

2021

## Country

Spain

## Region

Bierzo

## Varietal

85% Mencia  
15% Field blend

## Winemaker

Raul Pérez & César Márquez

## Alcohol Content

13.46%

## 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

30% whole cluster, 60 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 206 3-pk cases in wood box.



## VINEYARD

120-year old bush vines, the oldest in Valtuille. Co-planted with Bastardo (Trousseau), Doña Blanca, and Palomino making up about 15% of the cépage. Planted to red clay and alluvial stone, 600m (1,968ft).



## TASTING NOTES

This is very elegant, complete, harmonious and complex, with integrated oak and fine-grained tannins.  
(Wine Advocate - August 2023)



## FOOD PAIRING

Grilled lamb, roast turkey, pan-roasted duck, venison, vegetable dishes rich with mushrooms and root vegetables.



## PRESS

