

# CASTRO VENTOSA 'VALTUILLE' MENCIA

2020

## Country

Spain

## Region

Bierzo

## Varietal

85% Mencia  
10% Alicante Bouschet  
5% Field blend

## Winemaker

Raul Pérez & César Márquez

## Alcohol Content

13.5%

## 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.

For César Márquez, who likes 2018, thinks 2019 is more serious, keeping the freshness (perhaps with more structure), a more complete year. It was a warm vintage but not as warm as 2017. I see many similar opinions in Bierzo. (Wine Advocate - January 2022)

## VINIFICATION and MATURATION

Hand-harvested over the course of 2 weeks. De-stemmed, then transferred to 5000l stainless steel tank for 24h to cool. Grapes are pressed; 20% sees stainless steel, 80% into 225l & 500l neutral oak foudre before assemblage. Indigenous yeasts. Aged one year. Total production 608cs.

## VINEYARD



Blend of La Poulosa, El Olivar, El Val, La Rata (adjacent to El Rapolao) Las Gundiñas, All 100-year old bush vines all planted to soils rich in clay with sandy-stone top soils. Vintage to vintage, plot selection vary.



## TASTING NOTES

(2020) is a more rustic and earthier vintage, a year that Raúl Pérez thinks is quite representative of Valtuille, (Wine Advocate - August 2022)

## FOOD PAIRING



Carne asada tacos, BBQ, mushroom turnovers, lentil stew, Spanish chorizo and Tetilla and Idiazabal cheese.

