

# CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2014

## Country

Spain

## Region

Bierzo

## Varietal

85% Mencia  
15% Field blend

## Winemaker

Raul Pérez & César Márquez

## Alcohol Content

12.5%

## 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.

Sourced from a zone within Valtuille that has already been bottled by Raúl Pérez and Diego Magaña, the first bottling of [Valtuille El Rapolao]. (Wine Advocate - August 2017)

## VINIFICATION and MATURATION

100% whole cluster, 27 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. Bottled March 2025.  
Total production 183 6-pk cases.

## VINEYARD



100-year old bush vines. Northwest facing and 550m (1,804ft) in elevation. This is one of the coldest single vineyard sites.

## TASTING NOTES



This vineyard tends to produce elegant and fresh wines, a character that seems amplified by the character of the year. There is an herbal twist that provides freshness, intermixed with earthy notes. There are some dusty tannins, fine grained, balanced, tasty and long. Very elegant and balanced.  
(Wine Advocate - August 2017)

## FOOD PAIRING



Turkey, wild fowl, wild boar, charcuterie,

