

CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2015

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.

The top of the range in the market is 2015, a warmer and more powerful year. (Wine Advocate - February 2019)

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. 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



Mencia is interplanted with other varieties, like Estaladiña, Garnacha Tintorera and Souson, which might add to the tension the wine has, something that is especially remarkable in a warm and dry year like 2015. The palate has power and very good freshness, more elegant and with less rusticity despite its earthy touch. (Wine Advocate - February 2019)

FOOD PAIRING



Turkey, wild fowl, wild boar, charcuterie, filet mignon, duck confit and cassoulet.

