

CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2018

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 2018 Valtuille El Rapolao, like the rest of the single-vineyard wines, has not been bottled separately since 2015. (Wine Advocate - June 2020)

VINIFICATION and MATURATION

100% 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 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, but as it is also one of the highest, it receives a full hour more of sun than the rest of the valley.

TASTING NOTES



This was harvested early, it has lower alcohol and is more elegant than the 2014 and 2015. It's a more floral and refined version of Villegas, with more layers, more depth and complexity. There's no rusticity here, which was in the character of the 2014 and 2015. Impressive!
(Wine Advocate - June 2020)

FOOD PAIRING



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

