

CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2019

Country

Spain

Region

Bierzo

Varietal

85% Mencia
8% Malvasia
7% Field blend

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13%

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. (Wine Advocate - December 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 200 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



It's perfumed and heady, it's more exuberant on the nose, Planted along with some 8% Malvasia grapes that have been added since 2018 and have given it finesse something that seems to define this wine that is quite unique and different from its siblings. It's medium-bodied.

(Wine Advocate - December 2020)

FOOD PAIRING



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

