

CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2021

Country

Spain

Region

Bierzo

Varietal

85% Mencia
8% Malvasia
7% Field blend

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.24%

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.

After a very dry 2020, 2021 was a cooler year with more rain and even snow, and the whites have very good freshness and the reds elegant and with finesse. It could be the finest vintage of recent times, comparable to 2018. (Wine Advocate - August 2023)

VINIFICATION and MATURATION

30% 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 300 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 is perfumed but more exuberant than the 2021 Villegas, with an almost Moscatel-like twist, very fine and elegant. Superb. (Wine Advocate - August 2023)



FOOD PAIRING

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