

# CASTRO VENTOSA VALTUILLE 'RAPOLAO'

2022

## 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.

2022 was a very warm and drier season, but the wines are much fresher than expected, with a little more alcohol but not showing heat. They are more approachable wines with structure and juicy fruit.

(Wine Advocate - June 2024)

## VINIFICATION and MATURATION

30% whole cluster, 35 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

The wine is rounder than other vintages and more approachable. (Wine Advocate - June 2024)



## FOOD PAIRING

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

