

CASTRO VENTOSA VALTUILLE 'VILLEGAS'

2021

Country

Spain

Region

Bierzo

Varietal

85% Mencia
15% Field blend

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.06%

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

Hand-harvested over the course of 2 weeks. 30% whole cluster, 70% de-stemmed and held in 3000l oak foudre for 35 days with daily punch downs. Gentle pressing into tank to rest the juice for 1-2 months before introducing it into 500l barrels. Aged 1 year. Indigenous yeasts. Bottled March 2023. Total production 216 6-pk cases.

VINEYARD



100-year old bush vines. Villegas is the sandiest plot in Valtuille. Very low yielding. Continental with Atlantic climatic influences. 580m (1,902ft).

TASTING NOTES



This is one of the most elegant and perfumed wines from 2021—super balanced and layered. This is the finest vintage for this wine and my overall favorite wine from the range I tasted from Castro Ventosa this time. Amazing juice, very Burgundian and elegant. (Wine Advocate - August 2023)

FOOD PAIRING



Duck confit, grilled salmon, quail, ragu di agnello.

