

CASTRO VENTOSA VALTUILLE 'VILLEGAS'

2022

Country

Spain

Region

Bierzo

Varietal

85% Mencia
15% Field blend

Winemaker

Raul Pérez & César Márquez

Alcohol Content

13.29%

Total Sulfur

No data

pH

3.58

Acidity

5.09 g/l

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

Hand-harvested over the course of 2 weeks. 100% whole cluster, 60 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 barrels. Aged 1 year. Indigenous yeasts. Bottled May 2024. 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



It's floral and elegant, a constant here; the vineyard is protected by some pine trees, and the grapes get less exposed to the sun. The palate is medium-bodied, the tannins are very fine, and the wine shows terrific balance. (Wine Advocate - June 2024)

FOOD PAIRING



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

