

CASTRO VENTOSA VALTUILLE 'VINO DE VILLA '

2021

Country
Spain

Region
Bierzo

Varietal
85% Mencia
15% Field blend

Winemaker
Raul Pérez & César Márquez

Alcohol Content
12.97%

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. Grapes are then gently pressed; each paraje fermented respectively into 225l, 400l & 500l neutral oak foudre. Aged 1 year before assemblage. Indigenous yeasts. Bottled in February 2022. Total production 1000cs.

VINEYARD



Blend of tree parajes: Villegas, El Val and La Rata (adjacent to Rapolao). All 100-year old bush vines all planted to soils rich in clay with sandy-stone top soils.

TASTING NOTES



Great balance and freshness, with a tender mouthfeel and a certain lightness. It has the finesse and the more elegant tannins of the year. (Wine Advocate - August 2023)

FOOD PAIRING



Steak au poivre, charcuterie, wild boar, turkey, duck and mushroom fricassée.

