

EL CASTRO DE VALTUILLE BARRICA - CASTRO VENTOSA

Bierzo



APPELLATION: Bierzo

BLEND: Mencía (100%)

WINEMAKER: Raúl Pérez

VINEYARD: _____

Castro Ventosa was founded by the Perez family in 1752 and has been in the family ever since. They own 75 hectares of Mencía vineyards in Bierzo making them the biggest owners of this varietal within the D.O. For this wine younger vines are used, ranging from 20-40 years, planted on sandy and chalky soils at an altitude is 560 meters above sea level. The climate is continental with Atlantic influences and 530 mm of annual rainfall.

VITICULTURE: _____

Viticulture is conventional, all vineyard work is done by hand and the vines are not irrigated.

WINEMAKING: _____

The grapes are handpicked and the must is barrel-fermented. The wine is then matured for 14 months in French oak barrels. Finally it is bottled without fining or filtering.

WEBSITE: <http://www.castroventosa.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Expressive nose showing notes of strawberry, red cherry, white pepper, and violets. It is harmonious, with fine-grained tannins, juicy concentration and an elegant and persistent finish.