EL CASTRO DE VALTUILLE CEPAS CENTENARIAS - CASTRO VENTOSA

Bierzo

APPELLATION: Bierzo

BLEND: Mencía (85%), Alicante Bouschet (8%), Bastardo (2%) and others (5%)

WINEMAKER: César Márquez and Raúl Perez



VINEYARD:

This wine is made from the Perez family's oldest and most prized vineyards, two east facing plots with clay soil in the Villegas zone, which include 100 year-old vines and a portion of pre-phyloxera vines. Yields are low, barely reaching four bunches per vine. Altitude is 580 metres above sea level. The climate is continental with Atlantic influences and 735 mm of annual rainfall.

VITICULTURE:

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

WINEMAKING:

The grapes are handpicked early in the harvest. The fermentation is 100% whole bunch in 5000 litre wooden fudre with natural yeast. The grapes macerate for 60 days during which time the only work is to wet the cap. After pressing the wine is left to rest for two months before transferring to 225 and 500 litre used oak barrels for a year. Finally it is blended and bottled without fining or filtering.

TASTING NOTES:

Gentle and elegant bouquet with aromas of dry roses, raspberries, ripe red cherries, black pepper and hints of cedar. Concentrated and fresh, with fine-grained texture and well-integrated alcohol.

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

This wine is suitable for vegans and vegetarians.