

EL CASTRO DE VALTUILLE CEPAS CENTENARIAS - CASTRO VENTOSA

Bierzo



APPELLATION: Bierzo

BLEND: Mencía (95%), Bastardo (3%) and others (2%)

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. This wine is made from the family's oldest and most prized vineyards, which include 100 year-old vineyards and a portion of pre-phyloxera vines. Soils are sandy and chalky and altitude is 580 metres above sea level. The climate is continental with Atlantic influences and 735 mm of annual rainfall.

VITICULTURE: _____

Viticulture is conventional, with all vineyard work 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 around 12 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: _____

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.