

EL CASTRO DE VALTUILLE JOVEN - CASTRO VENTOSA

Bierzo



APPELLATION: Bierzo

BLEND: Mencía (85%) , Alicante Bouschet (8%), other varieties (7%)

WINEMAKER: César Márquez and Raúl Perez

VINEYARD: _____

The Castro Ventosa estate was founded by the Perez family in 1752 and has been in the family ever since. They own 75 hectares of Mencía vines in Bierzo, making them the biggest owners of this varietal within the D.O. For this wine, younger vines are used from 17 parcels across the Valtuille de Abajo village zone. Vines range from 20-40 years, planted on sandy and rocky clay soils, rich in organic matter, at an altitude that ranges from 530 to 628 metres above sea level. The climate is continental with Atlantic influences and 520 mm of annual rainfall.

VITICULTURE: _____

Viticulture is conventional, everything is done by hand and vines are not irrigated.

WINEMAKING: _____

The grapes are handpicked and destemmed. The must is fermented in stainless steel tanks with natural yeasts. Fermentation lasts around 25 days with twice daily pump overs. After malolactic fermentation is complete the wine is blended. The finished wine rests for 3 months in 5,000 litre old oak before bottling without fining or filtering.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Dark ruby-colored, it reveals an enticing perfume of baking spices, eucalyptus/pine notes, black cherry, and black raspberry. This leads to a smooth-textured, sweet, forward wine with no hard edges. It is a terrific introduction to the Mencía grape and the Bierzo region.