

VALTUILLE LA COVA DE LA RAPOSA - CASTRO VENTOSA

Bierzo



APPELLATION: Bierzo

BLEND: Mencía (85%), Alicante Bouschet (10%) and others (5%)

WINEMAKER: Raúl Pérez

VINEYARD: _____

This single vineyard wine comes from a south facing 0.2 hectare parcel on sandy soil at the top of La Cova de la Raposa vineyard. It has 100 year old + vines and very low yields, some plants only produce two bunches. 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, it's the first plot they harvest each year. The fermentation is in 500 litre open barrels with natural yeast and no temperature control. 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 litre used oak barrels for a year. Finally, it is blended and bottled without fining or filtering.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Raspberries on the nose. Medium-bodied and elegant, with integrated oak, it feels brighter, with a light, fluid finish.