VALTUILLE LA RAPOLAO - CASTRO VENTOSA

Bierzo

APPELLATION: Bierzo

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

WINEMAKER: César Márquez and Raúl Perez



VINEYARD:

This single vineyard wine comes from a celebrated plot of 3.5 hectares which is shared between 20 owners. It is one of the coolest parajes in Valtuille and gets the sun an hour after the rest of the village vineyards. Soils are clay, rich in organic matter, it has 100 year old + vines and very low yields. 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 one of the first plots they harvest each year. The fermentation is whole bunch 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 500 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:

Floral and refined, with polished tannins. Opens up in the glass.