EL CASTRO DE VALTUILLE GODELLO - CASTRO VENTOSA

Bierzo

APPELLATION: Bierzo

BLEND: Godello

WINEMAKER: César Márquez and Raúl Perez



VINEYARD:

The grapes are sourced from a sandy soiled, west-orientated plot in the heart of Villafranca del Bierzo, planted at 580 metres above sea level. Planting density is 4,000-5,000 vines per hectare. The climate is continental with an Atlantic influence.

VITICULTURE:

Viticulture is practicing organic - everything is done by hand and vines are not irrigated.

WINEMAKING:

The grapes are handpicked. They're destemmed and kept cold in 5,000 litre tanks for 24 hours before direct pressing. The must is then transferred to 700-litre oak barrels, some used and some new, where the wine ferments with wild yeasts. It remain in barrel on fine lees with no stirring or racking until bottling five days before the next harvest. The wine is fined with bentonite and gently filtered before bottling.

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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A fine, textured Godello with unctuous mango and pineapple characters kept in check by bright linear acidity. It's a serious, structured wine, but there's no shortage of body.