



El Castro de

Valtuille Joven 2009 Mencía

Viticulture

Vineyard:	Several vineyards in Ventosa de Abajo, altitude 530-628 meters.
Soil Type:	Sand & Chalk.
Vine Age:	20 to 40 years old.
Irrigation:	No irrigation
Harvest Date:	from the 1st week of September to the 1st week of October, depending on the vineyards.
Yield:	4 t/ha

Vinification:

El Castro de Valtuille Joven is made from the youngest vines on the estate, aged between 20 and 40 years old. The plantation intensity is 4000 to 8000 vines per hectare. Harvest is done by hand. It is vinified and fermented in stainless steel tanks and aged for four months. No wood contact, no cold stabilization or filtration. The total production of this wine is 150 000 bottles and it is the best selling wine in Bierzo.

Tasting Notes:

Color:	Cherry red.
Nose:	Some cherry and ripe plum aroma.
Palate:	It is fresh, with ripe fruity flavors such as dark cherry and spicy redcurrant with hints of black pepper on the finish. Overall it is succulent and smooth with a pleasant fruity finish.

Other: This is an instantly gratifying wine, pairs very well with coq au vin or patés.

Chemical Analysis:

Alc (%): 14

RS
(g/l): 2.5

TA
(g/l): 5.6

pH: 3.74

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