

Castro Ventosa

El Castro de Valtuille Joven



It is difficult to locate the beginnings of the family, in the cultivation of the vine, but already in 1752 they appear as vinicultures in Valtuille and elaborating wine of some plots in which their grapes are part of the wines of the winery.

Most current in the formation of Castro Ventosa as an institutional name that would adopt the current generation succeeding the previous Hnos. De Rosaura López Fuente, grandmother of the same and that reflected a change of style without changing its philosophy.

The wines are the result of the process of the fruits that year after year have passed generation to generation and are around 60 ha. of vineyard in the village of Valtuille de Abajo, 80% with more than 50 years and the varieties that our ancestors were believing best for their wines.

The vineyard is located on the hills of the village of Valtuille de Abajo, there are about 300 plots on different floors and different orientations, thus guaranteeing the organoleptic diversity of our wines.

Production Area: Bierzo DO

Grape Variety: 100% Mencia

Soil: Sand / chalk

Vinification and Ageing: Grapes are handpicked in September / October. It is vinified and fermented in stainless steel tanks and aged for four months. Aged three months in French oak barrels-no cold stabilization or filtration.

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. Drink this lengthy effort over the next several years. It is a terrific introduction to the Mencia grape and the Bierzo region.

Pairing Notes: El Castro de Valtuille is especially well balanced and easy to appreciate, a great alternative to Pinot Noir, pairs well with a wide variety of dishes from pasta to coq au vin.

Awards: Wine Advocate: 90 points



91 pts. IWC, S. Tanzer



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