



Castro Ventosa

"Raul Pérez", Mencia Joven Sustainably Farmed in D.O. Bierzo, Spain

Castro Ventosa was founded by the Perez family in 1752 and the family owns the estate ever since. The Perez family owns 75 hectares of Mencia vineyards in Bierzo, making them the biggest owners of this varietal within the Bierzo D.O. The Bierzo appellation is made of 5000 hectares with 2500 ha planted with white varietals and 2500 ha planted with Mencia and there are 5000 landowners within the appellation.

Raúl Pérez, who now runs the winery, is a figurehead for Bierzo wines in Spain. Castro Ventosa produces three different Mencia; Valtuille, El Castro de Valtuille, and El Castro de Valtuille "Joven Mencia". Mencia is indigenous from Bierzo and some suspect that it is an ancient clone from Cabernet Franc.

The Bierzo D.O. is located in the northwest of the Province of Castilla y León, just above Portugal. Castilla was one of the original Spanish regions to unite against the Moors in the Middle Ages and thus became the northwest stronghold for the Catholics. The region has a great historical past with many remains that testify to its rich history.

The winery is situated in the village of Valtuille de Abajo at the foot of the slope of the Castro, the ruin of an ancient Roman fort that dominates the village of Valtuille de Abajo. Some of Castro Ventosa's vineyards are planted on that same hill just around the ruins, the name Castro Ventosa means "The Windy Castle".

The Valtuille is made from five parcels situated in Valtuille de Abajo with pre-phyloxera vineyards that are located on the only sandy soil found in Bierzo.

Bierzo is in a small valley surrounded by mountains. This exceptional geographical position gives the area a specific microclimate. The low altitude prevents frost in winter and the warm summer months provide ideal conditions to grow exceptional vines. The soil is a mixture of quartzite and slate.

At Castro Ventosa making high-quality wine begins in the vineyard itself, where the best conditions must be present while taking great care to ensure that the entire natural cycle is well completed. It is crucial to monitor the vineyards closely in order to choose the right moment for the harvest to take place; this is when the grapes have reached their optimum maturity. The fruits are then harvested by hand and sorted in the vineyard.

Atop the hill overlooking the village of Valtuille de Abajo lies the ancient Roman fortification of the Castro Ventosa- the Castle of the Winds. Since 1752, the Perez family has owned and farmed vineyards around the ancient ruins and has taken its name for their vineyard domain. With about 195 acres under cultivation, the Perez family is the most important grower and winemaker in the region. While the wines have been spectacular for generations since 2018 the winemaking has been largely under the guidance of Raul's son Gabriel, whose deft winemaking has resulted in wines of even greater finesse, delicacy, and brilliance.

Produced from some of the rare sandy/chalky soils in the region at elevations from 1700-2000ft. 40-60-year-old vines. Vinified in stainless and bottled with no oak treatment. Brilliant and juicy.

At Castro Ventosa life gravitates around the land, the vineyard, the grape, and the wine, which can only be created as a natural consequence of doing things right at every stage; the belief is that the wine is first made in the vineyard where the winery focuses most of its attention.

There has been a growing global movement to revive and re-market local varietals. Mencia, a Spanish northwest native, has benefitted from the new direction in viticulture and is quickly gaining worldwide attention. When it comes to the grape Mencia, Raul Perez, winemaker at Castro Ventosa, is obsessive; no detail is overlooked in his quest to accurately express the purity of true Mencia in addition to the region.

Fermented in stainless steel tanks and then left in 5,000 L oak vats for 3 months, The wine produced is fresh and without a ton of oak characteristics despite the Malolactic Fermentation. You will find it to be fruit-forward while maintaining notes of graphite in the balance. Pair this with your favorite Venison, Poultry or Veal dish.

2020 MENCIA "JOVEN" (RABBIT LABEL) 90 PTS THE WINE ADVOCATE

The 2020 Joven fermented in stainless steel and matured for one to 3 months in unused 5,000-liter oak vats - all the parajes separately - and was then blended into one wine. It's varietal-Mencia and fresh, showing the juicy character of the clay soils from Valtuille. It's more fruit-driven, more grapey. Only 8,300 cases were produced. This is 85% to 90% of the volume of the winery.



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