

Valtuille Villegas 2022 Castro Ventosa - 75 cl.

A single vineyard wine from a 580-metre parcel at the top of the Villagas vineyard. The vines are some 100 years-old and their yield is very low. Continental climate with some Atlantic influence.



Vinification

Harvested by hand, this parcel is the first to be picked each year. Whole-bunch fermentation in a 3,000 litre vat, with indigenous yeasts. No temperature control. Long maceration (60 days). After pressing, the wine is left to rest for two months before it is transferred to used 500 litre barrels. Total production: 1,300 bottles.



Storage potential

Drink as from: 2025
Best moment: 2030-2034
Until: 2040



To serve

Serve at 16°C.



Trial analysis

Aromatic wine, Burgundy style. On the nose, violets, green herbs, spices so typical of the Mencia grape. The wood ageing is almost imperceptible and in spite of its youth this wine is already quite approachable. Very elegant, with smooth tannins and a fresh finish.

Description domain

Castro Ventosa is one of El Bierzo's oldest estates. It is the family estate of the famous oenologist Raul Pérez. Its wines are superb from the entry level to the top cuvée Valtuille. The very best of the Mencia grape.



Wine style:

Atlantic, elegant gourmet wine



Assembly

Mencia (90%), Tintorera (10%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Castro Ventosa



Biological