

Valtuille Cepas Centenarias 2021 Castro Ventosa - 75 cl.



It is often said that a good Mencia combines the fruit of a nice Pinot and the freshness of a good Syrah. Valtuille - the name of the village where the vineyard stands - comes from a selection of 100 year-old vines, at 580 m above sea level. Production; 3,500 bottles.



Vinification

11 months in French oak bottles, mainly new.



Storage potential

Can be drunk as soon as 2025 but will be at its peak between 2030 and 2034. Can be kept until 2039.



To serve

Serve at 18°C in a large Burgundy glass, after decanting.



Trial analysis

Deep colour, like ink. This is a complex and dense wine. Expressive nose with a continental character (black pepper, coffee, sweet cherry), slightly reductive, some toasted notes. A concentrated, powerful but denied and well-balanced wine.

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 (95%), Bastardo (Merenzao) (5%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Castro Ventosa



Biological