

Valtuille Cova de la Raposa 2022 Castro Ventosa - 75 cl.



Castro Ventosa is one of the oldest domains in Bierzo. This is the family domain of Spain's most famous oenologist Raul Pérez. Cova de la Raposa ('cave of the fox') is a vineyard located in the village of Abajo de Valtuille. Southern exposure on sandy soil. Not an easy plot and therefore this wine is not made every year. When it does succeed, the wine is truly great.



Vinification

The cru harvested earliest on the estate. Organically farmed vineyard. Vinification is done in 2 old open top barrels and with full bunches, only autochthonous yeasts are used. A long maceration of 60 days followed by a 12-month élevage in 500L French oak (not new).



Storage potential

Drink as from: 2026
Best moment: 2030-2032
Drunk until: 2036



To serve

16°C in a burgundy glass



Trial analysis

This wine stands out for its already very open bouquet of fresh aromas of raspberry, red & black currants and green herbs. Also very elegant on the palate, an atlantic profile, with lots of juiciness and energy. Already quite accessible therefore, but those who are patient and forget about this one for a while in the cellar will certainly be rewarded for waiting. 1,300 bottles were bottled.



Wine style:

Atlantic, powerful gourmet wine



Assembly

Mencia (98%), Alicante Bouchet (2%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Castro Ventosa



Biological

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.