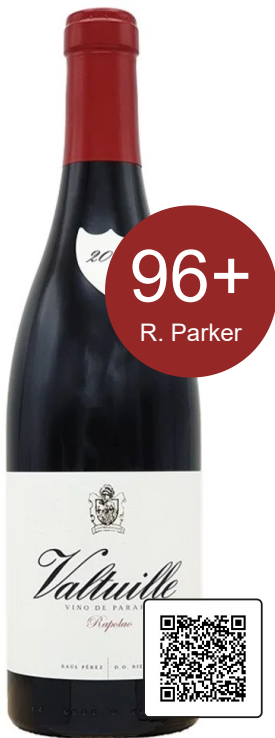


Valtuille Rapolao 2022 Castro Ventosa - 75 cl.



Rapolao is a 3.5 hectare cru divided between some 6 winemakers, of which being Raul Pérez who produces wine from this cru with Ultraia and La Vizcaina. The vines are more than 100 years-old, the soils are mainly clay. The parcel sees the Sun quite late in the morning.



Vinification

Organic farming, manual harvesting. The grapes (not de-stemmed) are fermented in 5,000 litre vats with indigenous yeasts only. Then the wine is aged for some 12 months in neutral 500 litre French oak barrels. Total production is only 1,800 bottles.



Storage potential

Drink as from: 2025
Best moment: 2030-2035
Drunk until: 2042



To serve

Serve at 18°C in a large Burgundy glass.



Trial analysis

A very refined wine, floral, fruity and spicy on the nose - typical of the Mencía grape. On the palate, a very Burgundian finesse, noble tannins, a juicy acidity and a long finish. What an elegant 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 Mencía grape.



Wine style:

Atlantic, elegant gourmet wine



Assembly

Mencia



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Castro Ventosa



Biological