

CASTRO VENTOSA VALTLILLE CEPAS CENTENARIAS



GRAPE VARIETIES

85% Mencia, 8% Alicante Bouschet, Bastardo 2%, and 5% other varieties.

SOIL

Chalk and sandy soil.

VINIFICATION

Handpicked in the early hours and fermented in open 500 litre French oak barrels, with up to 60 day maceration. Aged in French oak barrels for 12 months. Made using traditional methods especially stomping the grapes. This wine was not clarified or filtered prior to bottling, 3,500 bottles made.

THE VINEYARDS

100+ year old pre-phylloxera single vineyard in Valtuille, with extremely low yield, 2-3 clusters per vine. 580 metres altitude south facing vineyard with 872 vines over 1.4 ha. The vines are not irrigated.



TASTING NOTES.

Deep opaque purple. The nose displays aromas from violets and charcuterie, with earthy touches. The palate is medium-bodied, balanced and elegant with soft tannins giving a velvet mouthfeel. Red berries mixed with fresh blackberries a touch of liquorice and spice rounded off with minerality. A wine that will age for 8+ years.