

CASTRO VENTOSA VALTLILLE LA COVA DE LA REPOSA



GRAPE VARIETIES

Mencia

SOIL

Chalk and sandy soil.

VINIFICATION

Handpicked in the early hours and fermented in open 500 litre French oak barrels, with up to 90 day maceration. Aged in French oak barrels for 20 months. Made using traditional methods especially stomping the grapes. This wine was not clarified or filtered prior to bottling, 900 bottles made.

THE VINEYARDS

100+ year old pre-phylloxera single vineyard in Valtuille, with extremely low yield, 2-3 clusters per vine. 600 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 Asian spices, ripe cherry, violets, as well as sandalwood coupled with an underlying minerality.

The palate is surprisingly fresh and yields intense ripe raspberry and blackberry flavours combined with a clear spiciness and minerality. A silky texture, with dusty tannins with outstanding finish & persistence. A wine that will age for 20+ years.