

## CASTRO VENTOSA EL RAPOLAO



### GRAPE VARIETIES

98% Mencia with a small amount of native varieties.

### SOIL

Schist, silica and sandy soil.

### VINIFICATION

Fermented with full clusters in oak vats with indigenous yeasts and matured in well-seasoned, old 500-liter oak barrels for 12 months.

### THE VINEYARDS

El Rapolao is a north facing vineyard located in a cooler part of Valtuille. Like many old vineyards in the region, the Mencia is interplanted with other varieties, like Estaladiña, Garnacha Tintorera and Souson.



### TASTING NOTES.

Deep violet. The nose offers up aromas of fresh earth and flowers (violets and lavender) with a touch of dried orange peel and spice. The palate has power and very good freshness, bright red fruits with liquorice, fine grained tannins and spice on the finish. Elegant with a persistent finish. Pairs well with duck, beef bourguignon, and mushroom based dishes.