

CASTRO VENTOSA 'VINTAGE'



GRAPE VARIETIES

100% Mencía

SOIL

Sand/chalk 530-628 meters

VINIFICATION

The grapes are hand harvested with fermentation in stainless steel tanks. To ensure the depth of flavour this wine is cold stabilised but un-filtered and has 6 months aging in French oak barrels.

VINEYARDS

Bierzo is in a small valley surrounded by mountains. This exceptional geographical position gives the area a specific microclimate. The low altitude prevents frost in winter and the warm summer months provide ideal conditions to grow exceptional vines. The soil is a mixture of quartzite and slate.



TASTING NOTES.

Opaque purple in colour. Produced from 100% Mencía, it has a beautifully fragrant Pinot-Noir-like bouquet. Supple on the palate, with loads of cherry and raspberry flavours, soft tannins and a long finish.