

## CASTRO VENTOSA CASTRO DE VALTUILLE BARRICA



### GRAPE VARIETIES

100% Mencia

### 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 neither cold stabilised nor filtered and has 14 months aging in French oak barrels.



### TASTING NOTES.

Purple in colour and sourced from vines with an average age of 60 years. It offers up a bouquet of cherry, raspberry, mineral, and incense. Layered and dense on the palate, it has complex flavours, excellent concentration, plenty of spice, and a long finish.