

CASTRO VENTOSA VALTUILLE JOVEN



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 sees no oak.



TASTING NOTES.

Dark ruby-coloured, it reveals an enticing perfume of baking spices, eucalyptus/pine notes, black cherry, and raspberry. This leads to a smooth-textured, sweet, forward wine with no hard edges. Drink this lengthy effort over the next several years. It is a terrific introduction to the Mencia grape and the Bierzo region.