

# El Castro de Valtuille

GODELLO

<b>Grape variety</b>	100% godello.
<b>Plots</b>	Unique plot located within the castle grounds of Villafranca del Bierzo.
<b>Soils</b>	Sandy.
<b>Age of vineyards</b>	Around 35 years.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	5.000 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Annual production</b>	1.452 bottles.

**Wine description** **El Castro de Valtuille \_ Godello** is a wine from a small plot of land whose first vintage was made in 2014.

The plot from which the grape comes was planted around 35 years ago in the castle grounds of Villafranca del Bierzo. With an altitude of 580 meters and west orientation, the ripening of the grape is a bit slower than that of the other godello plots, which keeps the acidity of the wine in optimal condition. On the other hand, the sands present in the soil make the wine more elegant and rich.

**Production** The grape is collected manually in a single day.  
When we reach the winery, after destemming, we take the grapes by gravity to stainless steel tanks of 5.000 liters. Here it remains cold for 24 hours.  
Subsequently we make the pressing, keeping the must another 24 hours in the tank for its natural debourbaged.  
After this process, we transfer the must to 700 liter barrels, in which fermentation takes place and subsequent aging during a natural year.  
The barrels are emptied for bottling five days before the next harvest.



Castro  
Ventosa

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# El Castro de Valtuille

MENCIA JOVEN

<b>Grape variety</b>	85% mencía, 8% alicante bouschet, 7% white grapes and others varieties.
<b>Plots</b>	Mixture of 17 places of Valtuille and adjoining slopes towards Cacabelos and Villafranca del Bierzo.
<b>Soils</b>	Mix of clay soils, clayey with stone, sandy and rich in organic matter.
<b>Age of vineyards</b>	Vineyards over 85 years old.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	5.000 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Annual production</b>	120.000 - 140.000 bottles.
<b>Wine description</b>	<p>El Castro de Valtuille _ Mencía Joven represent a wine from <b>El Bierzo</b>, made mostly from <b>Valtuille de Abajo</b> grapes, from old vineyards, with a mixture of grapes from all the places in the town.</p> <p>The berciano minifundio means that in this wine there is a mixture of around 352 mini plots, located in 17 different places</p>
<b>Production</b>	<p>We collect the grapes manually for around 25 days. When we reach the winery, after destemming, we take it by gravity to stainless steel tanks of between 10.000 and 15.000 liters.</p> <p>The fermentation takes place only using native yeasts. The process lasts about 25 days, in which we control the temperature so that it oscillates between 22 and 24° C.</p> <p>During the fermentation the wine is pumped over twice a day, each lasting about 10 minutes. When the fermentation is coming to its end, we carry out a single 15-minute daily pump over. This process is maintained until devatting.</p> <p>We devat 7 days after completing the fermentation. We press the wine and let it rest for the malolactic fermentation. At the end of the process, we decant the wine and after one month we carry out the annual mixing.</p> <p>After mixing, the wine spends 3 months in 5.000 liters wood fudres until bottled.</p>



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# Castro Ventosa

VALTUILLE

<b>Grape variety</b>	85% mencía, 10% alicante bouschet, 5% white grapes and others varieties.
<b>Plots</b>	Mix of grapes from 5 plots of Valtuille.
<b>Soils</b>	Mix of clay soils, clayey with stone, sandy clay and rich in organic matter.
<b>Age of vineyards</b>	Vineyards over 100 years old.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	5.000 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Annual production</b>	9.000 bottles in the first vintage (2017).

## Wine description

**Castro Ventosa** appears in 2017 as a **wine from the village of Valtuille**, in response to the new wine classification, *Burgundy* style, that the D.O. Bierzo wanted to implement.

It is a wine selection of 5 plots, peculiar for its soils and orientations. It seeks to be an elegant and easy to drink wine, respecting to the maximum that the land gives, with a minimum intervention.

For the production of the first vintage we have used grapes from the places: *La Poulosa, El Olivar, El Val, La Rata* (a plot adjacent to *El Rapolao*, with a slower maturation) and *Las Gundiñas*. The plots may vary according to the vintage

## Production

The harvesting of this wine is manual and it is carried out for about 15 days, taking into account the maturation of the different plots.

When we reach the winery, after destemming, we deposit the grapes in stainless steel tanks of 5,000 liters, in which the fermentation takes place naturally, controlling the temperature. The wine will macerate between 25 and 30 days, in which the only job is to wet the hat once a day.

We devat and press the wine to let it rest one or two months. After this, we introduce it in 225 liter barrels of thirduse for a year.



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# El Castro de Valtuille

<b>Grape variety</b>	85% mencía, 10% alicante bouschet, 5% white grapes and others varieties.
<b>Plots</b>	Mix of grapes from 3 plots of Valtuille.
<b>Soils</b>	Clay and clayey soils with stone.
<b>Age of vineyards</b>	Vineyards over 95 years old.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	5.000 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Anual production</b>	12.000 bottles.

**Wine description** **El Castro de Valtuille** is a **village wine** made from the grapes of three places of the village that are characterized by their freshness.

To make this wine we use grapes that come from the places: *Cabanelas*, in which the soils are more clayey, *Mata los pardos*, a plot adjoining *Villegas*, with clay-sandy soils, and *El Val*, with more stony soils and opposite orientation to the previous two, which makes the plot more fresh and the ripening of the grapes slower.

**Production**

We collect the grapes manually during the first four or five days of the harvest. When we arrived at the winery, we deposited 50% of the entire grape in wooden fudres of 5.000 liters, completing the other 50% with destemmed grapes.

The fermentation takes place using only native yeasts. The wine macerate in the fudre for about 45 -60 days, in which the only work is to wet the hat once a day, without the intervention of pumps.

We devat and press the wine to let it rest one or two months. After that, we introduce it in used barrels for a year, so the wood does not influence the flavour too much and keeps the character of the land.

We conclude the process with the selection of barrels for mixing and subsequent bottling.



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# Valtuille *Cepas Centenarias*

<b>Grape variety</b>	85% mencía, 8% alicante bouschet, 2% bastardo and 5% white grapes and others varieties.
<b>Plots</b>	Mix of two uniques plots in "Villegas" place.
<b>Soils</b>	Clay solis.
<b>Age of vineyards</b>	Vineyards over 100 years old.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	3.000 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Anual production</b>	3.500 bottles.

**Wine description** **Valtuille\_Cepas Centenarias** represents one of the most recognized and well-cared wines of the winery. The first vintage of the wine was made in 1999, since then we have bottled all the vintages.

For its production, we use grapes from two plots of the clay zone of the "Villegas" place, one of the most valued and least productive of the town, from which the most elegant wines are obtained. The plots, facing east, are plowed every year so as not to contaminate the soil. Its yield, barely reaches 4 bunches per vine.

The harvesting of this wine is manual and it is done on the second harvest day of each year.

Upon arrival at the winery, we deposit 100% of the entire grape in a wooden fudre of 5.000 liters. The fermentation is done naturally without adding yeast.

## Production

The wine will macerate in the tank for 60 days, in which the only job is to wet the hat once a day by gravity without the intervention of pumps.

We devat and press the wine to let it rest one or two months. After this, we introduce it in used barrels of 225 and 500 liters for a year.

We conclude the process with the selection of barrels for mixing and subsequent bottling.



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# Valtuille *La Cova de la Raposa*

**Grape variety** 85% mencía, 10% alicante bouschet, 5% white grapes and others varieties.

**Plots** Plot of the high sandy area of the place "La Cova de la Raposa".

**Soils** Clay solis.

**Age of vineyards** Vineyards over 100 years old.

**Planting density** 4.000-5.000 plants per hectare.

**Production density** 2.500 kilograms per hectare.

**Climate** Continental and atlantic.

**Anual production** 922 bottles.

**Wine description** **Valtuille - La Cova de la Raposa** is one of the unique wines of the winery. It is **the first parcel wine** Raúl Pérez made in 2003.

The wine is the essence of its plot, 0,2 hectares, south facing and located on sandy soil in the upper area of the place to which it owes its name. The yield of the plot is very poor; some vines can produce only two bunches.

**Production** The harvesting of this wine is manual and it is carried out the first day of harvest of each year, being the first plot that is vintage in the Bierzo

On arrival at the winery, we deposit 100% of the entire grape in open barrels of 500 liters. The fermentation is done naturally without adding yeasts and without temperature control.

The wine macerates in the barrels for 60 days, in which the only job is to wet the hat once a day by gravity, without the intervention of pumps.

We devat and press the wine to let it rest one or two months. After this, we introduce it in used barrels of 225 liters for a year.



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# Valtuille *Villegas*

**Grape variety** 85% mencía, 10% alicante bouschet, 5% white grapes and others varieties.

**Plots** Unique plot in the high sandy area of the "Villegas" place.

**Soils** Sandy soils.

**Age of vineyards** Vineyards over 100 years old.

**Planting density** 4.000-5.000 plants per hectare.

**Production density** 2.500 kilograms per hectare.

**Climate** Continental and atlantic.

**Anual production** 964 bottles.

**Wine description** **Valtuille \_ Villegas** year after year is one of the finest wines of the winery. We started to produce and bottle it separately in 2005, but it did not come out on the market until the 2010 vintage.

The wine is the essence of its plot, sandy soils, rare in Valtuille.

We collect the grapes manually the first day of harvest each year, just from harvesting the place *La Cova de la Raposa*.

Upon arrival at the winery, we deposit 100% of the entire grape in a 3,000-liter wooden fudre. The fermentation is done naturally without adding yeasts and without temperature control.

## Production

The wine macerates in the barrels for 60 days, in which the only job is to wet the hat once a day by gravity, without the intervention of pumps.

We devat and press the wine to let it rest one or two months. After this, we introduce it in used barrels of 500 liters for a year.



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# Valtuille *Rapolao*

<b>Grape variety</b>	85% mencía, 10% alicante bouschet, 5% white grapes and others varieties.
<b>Plots</b>	Unique plot in the place "El Rapolao".
<b>Soils</b>	Clay solis, rich in organic matter.
<b>Age of vineyards</b>	Vineyards over 100 years old.
<b>Planting density</b>	4.000-5.000 plants per hectare.
<b>Production density</b>	2.500 kilograms per hectare.
<b>Climate</b>	Continental and atlantic.
<b>Anual production</b>	1.700 bottles.

**Wine description**

**Valtuille \_ El Rapolao** is made with grapes from the area with the most impact of Bierzo today. The first year of production was 2014.

With an extension of no more than 3,5 hectares of vineyard, belonging to 20 owners, 7 different wines are currently produced under the name *El Rapolao* on their label, as is done in the Burgundy vineyards. Undoubtedly *El Rapolao* is the first place in Bierzo that begins to represent the future zoning that is intended in the D.O. Bierzo.

The first *El Rapolao* was created in 2011 by Raúl Pérez and César Márquez as part of the project "La Vizcaina". In 2015 there were already four in the market and in 2017, seven different Rapolaos.

**Production**

We collect the grapes manually during the first harvest days of each year.

Upon arrival at the winery, we deposit 100% of the entire grape in a 3.000 liter fudre. The fermentation occurs naturally, without adding yeast and without temperature control.

The wine macerates in the barrels for 60 days, in which the only job is to wet the hat once a day by gravity, without the intervention of pumps.

We devat and press the wine to let it rest one or two months. After this, we introduce it in used barrels of 500 liters for a year.



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