



APIEDRA VITICULTORES

EL PARVÓN

ORIGIN

Toro, Castilla y Leon, Spain.

VARIETIES

85% Tinto de Toro (Tempranillo), with 15% mixed white varieties (Verdejo, Moscatel, Doña Blanca, Palomino, etc).

VINEYARD

From a special, mostly own-rooted vineyard in Toro on sandy limestone soils. The vines are largely over 150 years of age.

VINIFICATION METHOD

The grapes were harvested together by hand, and 75% were destemmed then fermented together in open-top vats with 20 days of maceration on the skins, then transferred to 225L used French Oak barrel to rest for 18 months before bottling without fining or filtering.



PRODUCER PROFILE

The Cantalapiedras descend from several generations of winegrowers working in the municipality of La Seca, the heart of the Rueda appellation. Although there are records of the Cantalapiedras' grape-growing dating to the 19th century, the birth of the current estate can be traced directly to the year 1949, when patriarch Heliodoro planted his first vineyard plot, or majuelo, at the tender age of 15. Since 2014, Manuel (Heliodoro's grandson) has been the driving force behind Cantalapietra Viticultores, taking charge of first the winemaking and now the farming of their vines. As a farmer, Manuel strives to go beyond organics, and incorporates many biodynamic practices into their viticulture. In the cellar, he utilizes wild yeasts for fermentation, minimal amounts of sulfur, and no other additions, all of which distinguish him from the predominantly conventional practices of most wineries in Rueda.