

# José Pastor Selections

**Growers** Manuel Cantalapiedra

**Appellation** VdT Castilla y León

**Locality** Palacios Rubios, Av

**Climate** Continental

**Varieties** Garnacha

**Soil** Silica Sand, Limestone

**Elevation** 890 meters

**Vine Age** 110+ years old

**Pruning** En Vaso

**Farming** Certified organic

**Production** 80 cases

**Cantalapiedra Viticulturists**

**Alto Las Cuestas**



The young Manuel Cantalapiedra is the winemaker son of long-time grape grower Isaac Cantalapiedra. Under the name **Cantalapiedra Viticulturists**, they work some 20 hectares of vineyards spread over several plots in the municipality of La Seca -the heart of the Rueda appellation and home to the Verdejo grape. While most producers in the the region have embraced the ultra-modern styles of Verdejo (industrial farming, cultured yeasts, acidification, and cold fermentation) to make an internationally appealing wine, the Cantalapiedra vineyards are certified organic and their winemaking is resolutely minimal interventionist: They work with fully ripe fruit, ferment with wild yeasts with little temperature control, and bottle their wines with very little sulfur. This hands off approach has led Manuel to experimenting with whole cluster fermented red wines, orange wines with skin contact, zero sulfur-added pet-nats, and wines under flor. In a short time, he has become a leading light in Castilla y León wine growing.

**Palacios Rubios** is a small village located in the province of Ávila, 50 km south of the Cantalapiedra's native La Seca. With its sandy soils, this area holds an array of *pie franco* (own-rooted) Garnacha vines. The high elevation continental climate contributes freshness and acidity to the rich, sappy, old-vine fruit.

**Alto Las Cuestas** comes from very old, *pie franco* Garnacha vines planted on sandy soils at high elevation. After a harvest by hand, the whole grape clusters are foot-trodden and fermented with wild yeasts in open vats without temperature control. After a long maceration of around a month, the grapes are pressed and racked into neutral 300 and 500 liter barrels where the wine goes through malolactic fermentation and rests for 22 months. The finished wine is bottled without fining or filtration and around 20-25 ppm's of SO<sub>2</sub> in total.