



ORIGIN

Ávila, Castilla y Leon, Spain.

VARIETIES

100% Garnacha.

VINEYARD

From an organically farmed vineyard of Garnacha planted in 1909 near Ávila on sandy limestone and granite soils.

VINIFICATION METHOD

The grapes were harvested by hand, half were manually destemmed, and all were trodden by foot. Fermented in open-top vats without temperature control for 37 days on the skins, then pressed to 300L and 500L used French oak barrels to complete malolactic fermentation and rest for 18 months before bottling without fining or filtering



CANTALAPIEDRA VITICULTORES

ALTO LAS CUESTAS

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 Cantalapiedra 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.