



## ORIGIN

La Seca, Rueda, Spain.

## VARIETIES

100% Verdejo.

## VINEYARD

From organically farmed vines that are 20-30 years old in the La Seca area. The vines are planted on sandy soil with abundant pebbles over marl and limestone.

## VINIFICATION METHOD

The grapes were destemmed and pressed with a pneumatic press into about 80% stainless steel tanks and 20% used French oak barrels, where the juice settled and fermented at about 20 degrees Celsius. The wine completed fermentation and malolactic conversion and rested for 12 months on the lees before bottling without fining or filtering.



# CANTALAPIEDRA VITICULTORES

## CANTAYANO

## PRODUCER PROFILE

The Cantalapedras 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 Cantalapedras' 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 Cantalapedra 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.