



ORIGIN

Villaneuva de Duero, Rueda, Spain.

VARIETIES

100% Verdejo.

VINEYARD

From the Chiviritero vineyard of 43-year-old Verdejo vines planted on round pebbles over sandy clay calcareous soils. The *pago* is at 750m above sea level.

VINIFICATION METHOD

The whole grapes were crushed into used French oak barrels where the juice fermented. After fermentation and malolactic conversion, the wine rested in the same barrels and a portion in stainless steel for 11 months. Bottled without fining or filtering and with only a small addition of sulfur.



CANTALAPIEDRA VITICULTORES

MAJUELO DEL CHIVIRITERO

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.