



ORIGIN

La Seca, Valladolid, Spain.

VARIETIES

100% Verdejo.

VINEYARD

From organically farmed vines in the Las Escucillas vineyard that are around 30 years old and planted on pebbles, sand and clay over limestone bedrock. The vineyard is bush trained and at around 760 meters above sea level.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and pressed gently in a pneumatic press. The wine rested on the skins for about 6 hours and was then racked into stainless steel tanks to ferment and rest on its lees for 6 months. Bottled in March without fining, filtering, or SO2 addition.

PROPERTIES

Alcohol: 13.5%
Total Sulfur: None Added.



CANTALAPIEDRA VITICULTORES

LIRONDO 2021

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 organic, 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.

VINTAGE REPORT

2021 was a cooler vintage than the last few years, yielding wines with higher acidity, lower alcohol, and a fresher profile.