



ORIGIN

Toro and Rueda, Valladolid, Spain.

VARIETIES

70% Verdejo, 30% Tinta de Toro (Tempranillo).

VINEYARD

Grapes come from two certified organic sites at about 760 meters elevation planted on pebbly sand: "Las Esuclillas" (Verdejo, in Rueda, with limestone subsoils) and "Los Pilonos" (Tempranillo, in Toro, with sandstone subsoils). Both sites have a severely continental climate with cold winters and hot summers.

VINIFICATION METHOD

The grapes from the two sites are picked separately, and the red grapes from Toro are macerated for about 24 hours. The Verdejo is directly pressed and added to the Tempranillo musts to ferment together with their native yeasts in stainless steel tanks. The wine rests for 8 months on the lees before bottling without fining, filtration, or sulfur addition.

PROPERTIES

Alcohol: 14%
Total sulfites: 14mg/L
Production: 6300 Bottles



CANTALAPIEDRA VITICULTORES

LIRONDO CLARETE 2020

PRODUCER PROFILE

Viticultivist Isaac Cantalapiedra and his winemaker son Manuel work some 20 hectares of vineyards with 7 hectares in production, 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 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 natural. They work with fully ripe fruit, ferment with wild yeasts with little temperature control, and very little sulfur. They experiment with whole cluster fermented red wines, orange wines with skin contact, zero sulfur-added pet-nats, and wines under flor.