



## ORIGIN

La Seca, Valladolid, Spain.

## VARIETIES

50% Verdejo, 50% Tempranillo.

## VINEYARD

From organically farmed vines in Rueda and Toro planted on calcareous soils. All vineyards are bush trained and at around 760 meters above sea level.

## VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and pressed separately in a pneumatic press, then blended in stainless steel tank to ferment together with native yeasts. The wine rested on its lees for about 6 months after fermentation finished. Bottled without fining, filtering, or SO2 addition.

## PROPERTIES

Alcohol: 13.5%  
Total Sulfur: None Added.



# CANTALAPIEDRA VITICULTORES

## LIRONDO CLARETE 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.

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