



ORIGIN

La Seca, Rueda, Spain.

VARIETIES

100% Verdejo.

VINEYARD

From organically farmed vines that are 12-35 years old. The vines are planted on sandy clay soil with abundant pebbles over marl and limestone.

VINIFICATION METHOD

The grapes were harvested by and pressed whole cluster with a pneumatic press into stainless steel tanks, where the juice settled and fermented at 20 degrees Celsius. The wine completed fermentation and malolactic conversion and rested for ~6 months on the lees before bottling without fining, filtering, or sulfur addition.



CANTALAPIEDRA VITICULTORES

LIRONDO

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.