



## ORIGIN

Villaneuva de Duero, Rueda, Spain.

## VARIETIES

100% Verdejo.

## VINEYARD

From the La Otea vineyard, which is made up of own-rooted vines older than 150 years. The soils are sandy, and the vineyard faces northeast at 697m above sea level.

## VINIFICATION METHOD

The whole grapes were crushed and rested for 12 hours in used French oak barrels, where they fermented. After fermentation, 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.

## PROPERTIES

Alcohol: 13.7%

pH: 3.1

Total Sulfur: 55mg/L

Bottles Made: 2160 bottles and 30 magnums.



# CANTALAPIEDRA VITICULTORES

## MAJUELO LA OTEA 2018

## PRODUCER PROFILE

Viticultivist Isaac Cantalapedra 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 Cantalapedra 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.

## VINTAGE REPORT

2018 was a warm year, but with a very rainy spring that caused considerable losses to mildew. However, Manuel feels that the rains made the vintage fresher, and that it is ready to drink right now.