



CANTALAPIEDRA VITICULTORES

MAJUELO LA OTEA

ORIGIN

Villaneuva de Duero and Hornilos de Eresma, Rueda, Spain.

VARIETIES

100% Verdejo.

VINEYARD

From the La Otea vineyard, which is made up of own-rooted vines older than 150 years, and the Balarto vineyard of 132-year-old own-rooted vines. The soils are sandy, and the vineyards are at 700m to 760m.

VINIFICATION METHOD

The whole grapes were crushed into used French oak barrels where the juice fermented. After fermentation and malolactic conversion, 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.

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 Cantalapiedra 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.

