

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Isaac Cantalapiedra

Isaac Cantalapiedra Viticultor

Appellation VdT Castilla y León

Cantayano 2015

Locality La Seca

Climate Continental

Varieties Verdejo

Soil Sand & stones over
clay/calcareous subsoil

Elevation 750 meters

Vine Age 15-30 years

Pruning En Vaso & Espaldera

Farming Certified organic

Production 1600 cases



Viticulturist **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. Although the Cantalapiedra's work is outside of the Rueda D.O., one could say that they are the "Torchbearers for Real Rueda."

La Seca is located just southwest of the city of Valladolid in Castilla y León. The area sits on the western flank of the *meseta* at high elevation and is comprised of gentle rolling hills along with flatter areas. It possesses a severely continental climate with warm days and cold nights. The soils are sandy loam to clay loam over clay-calcareous with large river stones. The complex soils and climate are ideal for growing the Verdejo grape.

Cantayano is 100% **Verdejo** from 3 parcels - "Las Comas," "El Chivitero," and "Los Picones." Grapes are destemmed, and macerated 4-24 hours before pressing. The juice is wild yeast fermented 90% in steel vat, 10% in used French barrels, raised on lees for 8 months, and bottled with a light filtration and fining. The result is one of the most authentic Verdejos we have tasted, with firm structure and a bewitching stone fruit herbal depth. This is a perfect wine to pair with flaky fish, sheep's cheeses, and *croquetas*.