

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Isaac Cantalapiedra

**Isaac Cantalapiedra Viticultor**

**Appellation** VdT Castilla y León

**Cantayano 2017**

**Locality** La Seca

**Climate** Continental

**Varieties** Verdejo

**Soil** Sand & stones over  
clay/calcareous subsoil

**Elevation** 730 meters

**Vine Age** 20-30 years

**Pruning** En Vaso & Espaldera

**Farming** Certified organic

**Production** 1,800 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 were hand-harvested in late September, destemmed and macerated 8 hours before pressing. The juice is wild yeast fermented 90% in steel vat, 10% in used 500L French barrels, raised on lees for 7 months without battonage, 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*.