

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Isaac Cantalapiedra

Isaac Cantalapiedra Viticultor

Appellation VdT Castilla y León

Majuelo del Chivitero 2015

Locality La Seca

Climate Continental

Varieties Verdejo

Soil Sand & stones over
clay/calcareous subsoil

Elevation 750 meters

Vine Age 35 years

Pruning En Vaso

Farming Certified organic

Production 333 cases

2015
MAJUELO DEL
CHIVITERO
LA SECA

BOTELLA Nº



Isaac Cantalapiedra

EMBOTELLADO EN LA PROPIEDAD POR ISAAC CANTALAPIEDRA S.L.
VITICULTOR EN LA SECA - VALLADOLID - PRODUCT OF SPAIN

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.

Majuelo del Chivitero is 100% **Verdejo** from the 1.1ha namesake single parcel "El Chivitero" planted in 1981. All grapes are hand-harvested, destemmed, and macerated for 24 hours before pressing. The juice is wild yeast fermented in used French barrels, raised on lees for 9 months, and bottled with a light filtration. It is a soil-driven, complex, and vibrant *vino blanco*, wonderful to pair with the local trout wrapped in jamón serrano.