

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Manuel & Isaac Cantalapiedra

Appellation VdT Castilla y León

Locality Benialbo, Toro

Climate Continental

Varieties Tinta de Toro

Soil Sandstone and pebbles with clay

Elevation 790 meters

Vine Age 30 years

Pruning En Vaso

Farming Organic

Production 250 cases

Manuel Cantalapiedra

Arenisca 2016



Manuel Cantalapiedra, son of viticulturist Isaac Cantalapiedra, work some 20 hectares of vineyards, 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. Manuel is experimenting 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."

Toro, just northwest of the Cantalapiedra's home in Rueda, has an extreme continental climate, with very hot summers and cold winters. Tinta de Toro, or Tempranillo, reigns here, grown in predominantly sandy soils.

Arenisca is a new cuvee of 100% **Tinta de Toro** from the *Paraje Los Panaderos* vineyard in neighboring Benialbo (within D.O. Toro), which is among the highest elevation sites in the appellation. Grapes were hand-harvested, wild yeast fermented with 40% stem inclusion in open vats with 30 days of maceration, then raised for 11 months in used French oak barrels. The finished wine is bottled unfiltered, and just a touch of sulfur is added at bottling. While typical wines of Toro tend to be very extracted, tannic and rich, Arenisca has structure, acidity and balance, while still maintaining the typical fruit character of Tinta de Toro.