

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers José Bayón & Manuel Cantalapiedra

Appellation VdT Castilla y León

Locality Villabuena del Puente

Climate Continental

Varieties Tinta de Toro plus 5% white varieties

Soil Sandstone over clay/calcareous subsoil

Elevation 780 meters

Vine Age 20, 50 & 150 years

Pruning En Vaso

Farming Certified organic

Production 842 cases

Manuel Cantalapiedra

Arenisca 2017



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 family works outside of the Rueda & Toro 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 (aka Tempranillo) reigns here, grown in predominantly sandy soils.

Arenisca is a cuvee of mostly ungrafted **Tinta de Toro** with about 5% co-planted white grapes owned by their friend José who farms organically, and is located in neighboring Villabuena del Puente 20km south of DO Toro. The grapes were hand-harvested in small boxes, 90% was destemmed and crushed to ferment with wild yeasts in steel tank, the other 10% was fermented with stems in open vats. After 25 days of maceration, the grapes were pressed and racked into used French oak barrels for malolactic fermentation and aging for 11 months without racking or sulfur additions. The finished wine is racked into steel tank and bottled unfined & unfiltered, with just a touch of sulfur added (33mg/l in total). While typical wines of Toro tend to be very extracted, tannic and rich, Arenisca has structure, acidity, freshness and balance, while still maintaining the typical fruit character of Tinta de Toro.