

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Manuel & Isaac Cantalapiedra

Appellation *Vino de Mesa*

Locality *La Seca*

Climate *Continental*

Varieties *Verdejo*

Soil *Pebbles, sand & clay over limestone*

Elevation *746 meters*

Vine Age *31 years*

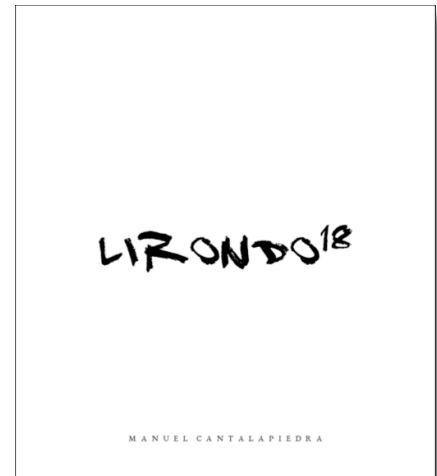
Pruning *Espaldera (double Guyot)*

Farming *Certified organic, with
biodynamic practices*

Production *667 cases*

Manuel Cantalapiedra

Lirondo 2018



Manuel Cantalapiedra, along with his viticulturist father Isaac, work 21 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 add 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."

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 bedrock with large river stones. The complex soils and climate are ideal for growing the Verdejo grape.

Lirondo is a **Verdejo** parcel wine from their "Las Escuelillas" vineyard. The grapes were hand-harvested, destemmed, and given a gentle pneumatic pressing. After 12 hours on the skins, the wine was racked and wild yeast fermented in stainless steel tank, spending 8 months on fine lees before bottling in June without any fining, filtration or added SO₂ (21 mg/l in total). The true qualities of real Verdejo are on display with this wine; it is aromatic, bright, and electrifyingly fresh.