

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *La Familia Cantalapiedra*

Appellation *Vino de Mesa*

Locality *La Seca*

Climate *Continental*

Varieties *Verdejo*

Soil *Pebbles, sand and red clay with
limestone bedrock*

Elevation *750 meters*

Vine Age *28 years*

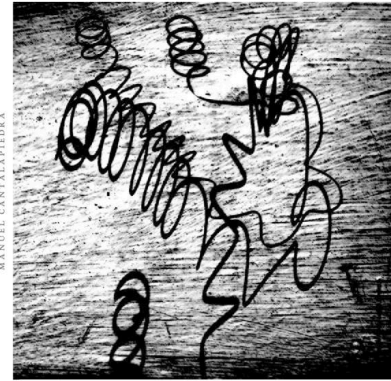
Pruning *Espaldera (double Guyot)*

Farming *Certified organic with
some biodynamic practices*

Production *65 cases*

Manuel Cantalapiedra

Mondo 2017



MONDO 17

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.

Mondo is a **Verdejo** parcel wine from a vineyard which Isaac planted with his late father Heliodoro. Grapes are hand-harvested, destemmed, and fermented on skins in open vats without temperature control for 31 days. The juice was then free-run drained off the skins into a 600L used French barrel to finish primary and malolactic fermentation, spending 11 months on fine lees without racking or sulfur additions. Bottling was in September 2018 without any fining, filtration or added SO₂. This is a textured and aromatic Verdejo without any manipulations (Mondo means "without makeup"), to pair with grilled white meats and poultry, paella and charred seafood dishes.