



Cantalapiedra Viticultores, Cantayano, Vino de la Tierra de Castilla y León, Spain, 2022

Producer Profile

You may call young winemaker, Manuel Cantalapiedra, a rebel or even a freedom fighter but most importantly he is a farmer with a clear vision for the style of Verdejo he wants to make in Castilla y León.

Manuel shares a passion for this grape with his father, who he named the winery after, and with his neighbours, but this is where the common interest ends and the rebellion begins. Harvesting later, organically and from single vineyard plots, his wines demonstrate power and finesse in equal measure. His heart and his vineyards lie in the centre of DO Rueda, yet his wines are miles ahead of the appellation.

Viticulture

Farmed organically and sustainably, from several parcels of 20 to 30 year old vines located in the municipality of La Seca. The soils are clay loam with some limestone and littered with boulders.

Winemaking

Harvested by hand with no sulphur additions. Pressed directly and debourbage for 12-24 hours. Spontaneous fermentation for 40 days at a controlled temperature of 15°C in stainless steel tanks and. Malolactic fermentation completed. Ageing on lees without battonage for 8 months.

Tasting Note

This delivers a deep, complex bouquet with bags of personality, revealing a nose of pear, peach stone, wild fennel, beeswax, saline and a nice herbal touch of lemongrass. On the palate the wine is pure, focused and very full-bodied for Verdejo, with a rock solid core, excellent minerality, fresh acidity and outstanding length and grip on the vibrant and still quite youthful finish.

Food Matching

Rice, fish, seafood and even lamb.



Product code: 3410

Technical Details

Varieties:

Verdejo 100%



ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 8 Months

Type: 225l French Oak

% wine oaked: 10

% new oak: None

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