



# Cantalapiedra Viticultores, Arenisca 'Paraje Los Pilonos', Vino de España, Castilla y León, Spain, '2022'

Product code: `3724



## VITICULTURE

The vineyard is located in Villabuena del Puente, a small village 20km south from Toro. It is a blend of pure tinta de Toro with 5 % of other white varieties divided in three plots in "Paraje Los Pilonos". José is a vinegrower working organically with a passion for his vineyards. The soils are mainly sandstone with a mix of clay and limestone at lower layers. The vines are bush trained and the density is around 1100-1200 vines/ha. Yields are around 2700 kg/ha.

## WINEMAKING

The grapes were picked by hand in 15kg cases. Once in the cellar, 80% is destemmed and crushed and fermented in an inox tank at a temperature of 23°C. The other 20% is fermented with the stems in open vats. After 25 days, the grapes are pressed and then racked to used French oak barrels of 225, 300 and 500 liters to go through malolactic fermentation. After that, the wine stays in the barrels for 11 months with no rackings and no addition of sulphur. Then, the wine is racked to an inox tank and bottled unfiltered and unfiltered.

## TASTINGNOTE

Medium bodied, fruity and intense on the nose, with rounded notes of blackberry, plum, leather and earth. Well balanced, fleshy, persistent, elegant and lively on the palate, with a long and pleasant finish.

## FOOD MATCHING

A no-brainer for beef and other red-meat dishes, even dishes with spicy flavours.

## TECHNICAL DETAILS

### Varieties:

Tinto de Toro 95%,  
Verdejo, Palomino, Malvasia, Moscatel 5%

Vegetarian  
Vegan  
Organic

### Features

**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

### Oak Ageing

**Time:** 11 Months

**Type:** French Oak 225, 300,  
500 and 500 litre barrels.

**% wine oaked:** 100

**% new oak:** None

**Style:** Still wine

**Case Size:** 12 x 75cl

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