

Product code: 3411

Cantalapiedra Viticultores, Lirondo, Vino de Mesa de Castilla y León, Spain, 2021



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

From the Las Comas y Camino Hondo vineyard, a small plot of vines of around 28 years old trained on trellis wires. The soil is mainly pebbles, with a mix of clay, sand and limestone.

Winemaking

Harvested by hand into 15kg cases and gently pressed. Fermented in inox tank with wild yeasts without the use of sulphur. The wine is kept on the lees for 8 months then bottled unfinned and unfiltered.

Tasting Note

Wines don't come more natural than from Cantalapiedra Viticultores, the Lirondo has an appealing nose of bakery and brioche followed by apple notes. The palate is large and voluminous with a lovely mineral character. Good balance between acidity, bitterness and fruit.

Food Matching

Rice dishes, fish, seafood and poultry.

Technical Details

Varieties:

Verdejo 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing