



Product code: 3412

CANTALAPIEDRA VITICULTORES, MAJUELO DEL CHIVIRITERO, VINO DE LA TIERRA DE CASTILLA Y LEÓN, SPAIN, 2017



Producer Profile

You may call young winemaker, Manuel Cantalapietra, 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

El Chiviritero is a unique vineyard planted in 1981, with goblet vines located about 750m above sea level. Boulder cloak soil, characteristic of the area of La Seca with a higher proportion of clay and limestone layers in deeper levels. Very low yield, around 30hl/ha.

Winemaking

The grapes were harvested by hand in 15-kilo crates and pressed straightaway once in the wine cellar. The spontaneous fermentation was carried out for 44 days with no temperature control in French oak barrels of various sizes. Malolactic fermentation completed. Ageing on lees without battonage for 11 months and another 11 months in inox tanks.

Technical Details

Varieties:
Verdejo 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 11 Months

Type: French

% wine oaked: 100

% new oak: 10

Tasting Note

Natural and ripe, this is incredibly well made Verdejo, with just the right amount of oak. Straw coloured, with a medley of tropical Fruit in the nose

Food Matching

Chicken, seafood and rice dishes.