



# Cantalapiedra Viticultores, Cantayano, Vino de la Tierra de Castilla y León, Spain, 2023

## 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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