



# Cantalapiedra Viticultores, La Otea, Pie Franco, Vino de la Tierra de Castilla y León, Spain, 2020



## Viticulture

With 20 ha of Verdejo vines subdivided into plots of different soil types near the village of La Seca in the region of Rueda, each giving their own unique character to the wines. Vineyards are cultivated in an ecological and sustainable way with certified organic viticulture and biodynamic principles like horsetail, whey and nettle infusions to control diseases and other treatments to keep in harmony with the local ecosystem.

## Winemaking

As with their approach in the vineyard, winemaking is as minimal intervention as possible, with minimal, if any use of sulphur and a native yeast fermentation.

## Tasting Note

A harmonious combination of baked apples, dried herbs and chamomile flower, with a struck-match minerality. It has a mighty savoury palate: umami, refreshing acidity and a nice bitter finish.

## Food Matching

Salads, rice dishes, curry, fish, poultry, lamb.

Product code: 3912

### Technical Details

#### Varieties:

Verdejo 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 11 Months

**Type:** 600 Litre

**% wine oaked:** 100

**% new oak:** None

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