

# Isaac Cantalapiedra

## Cantayano

### ORIGIN

Spain, Rueda, La Seca

### WINE TYPE & VARIETIES

Still white, with Verdejo

### SOIL

Limestone

### AGE OF VINES

Around 20-30 years

### VITICULTURE

Certified organic

### VINIFICATION

Grapes are destemmed, and macerated 4-24 hours before pressing. The juice is wild yeast fermented 90% in steel vat, 10% in used French barrels, raised on lees for eight months, and bottled with a light filtration and fining

Although there are records of the Cantalapiedras' grape-growing dating to the 19th century, the birth of the current estate can be traced directly to the year 1949, when patriarch Heliodoro planted his first vineyard plot, or *majuelo*, at the age of 15. For many years, Heliodoro's son Isaac worked alongside him, and together they have built a 20 hectare domaine. The vineyards are situated in La Seca. Isaac Cantalapiedra and his son Manuel is currently running the estate that their family has been working with for decades. It is with the third generation – Helio has since passed away and Isaac's son Manuel joined – that the family has established a small cellar of their own, bottling their first vintage in 2014.

Being farmers first, they strive to go beyond organic, and incorporate many biodynamic practices into their viticulture. Their grapes are oftentimes harvested later than other producers in the region, with about 7 hectares of their fruit vinified by the Cantalapiedras, while the rest is sold to the old relationships of the family. In the cellar, Manuel utilizes wild yeasts for fermentation, minimal amounts of sulfur, and no other additions. They aim for the highest quality and unique character in their wine. Since they are not under Rueda Appellation they have more freedom to do whatever they like. The soils are mainly pebbles with clay and sand and a deeper layer of limestone and which are quite unique and they try to let the grapes express the terroir of our region.

They produce a wide range of wines, from their entry-level village wine called *Cantayano*, to the more soil-driven, single plot wine called *Majuelo del Chivitero*, to flor-aged wines (historically traditional for the region), as well as skin-contact and pét-nats with no added SO<sub>2</sub>. These are winegrowers who promise to be dynamic and forward thinking. Given the excellent quality of the wines right out of the gate, we are beyond excited to see what the future holds for Manuel and Isaac Cantalapiedra.

Cantayano is 100% Verdejo from 3 parcels - "Las Comas," "El Chivitero," and "Los Picones." The result is one of the most authentic Verdejos we have tasted, with firm structure and a bewitching stone fruit herbal depth. This is a perfect wine to pair with flaky fish, sheep's cheeses, and croquettes.



VIN EST. 2012