

# José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** Isaac Cantalapiedra

**Appellation** VdT Castilla y León

**Locality** La Seca

**Climate** Continental

**Varieties** Verdejo

**Soil** Sand & stones over  
clay/calcareous subsoil

**Elevation** 750 meters

**Vine Age** 35 years

**Pruning** En Vaso

**Farming** Certified organic

**Production** 4,000 bottles

**Isaac Cantalapiedra Viticultor**

*Majuelo del Chivitero*



Viticulturist **Isaac Cantalapiedra** and his winemaker son Manuel work some 20 hectares of vineyards with 7 hectares in production, spread over several plots in the municipality of La Seca - the heart of the Rueda appellation and home to the Verdejo grape. While most producers in the region have embraced the ultra-modern styles of Verdejo (industrial farming, cultured yeasts, acidification, and cold fermentation) to make an internationally appealing wine, the Cantalapiedra vineyards are certified organic and their winemaking is resolutely natural. They work with fully ripe fruit, ferment with wild yeasts with little temperature control, and very little sulfur. They experiment with whole cluster fermented red wines, orange wines with skin contact, zero sulfur-added pet-nats, and wines under flor. Although the Cantalapiedra's work is outside of the Rueda D.O., one could say that they are the "Torchbearers for Real Rueda."

**La Seca** is located just southwest of the city of Valladolid in Castilla y León. The area sits on the western flank of the *meseta* at high elevation and is comprised of gentle rolling hills along with flatter areas. It possesses a severely continental climate with warm days and cold nights. The soils are sandy loam to clay loam over clay-calcareous with large river stones. The complex soils and climate are ideal for growing the Verdejo grape.

**Majuelo del Chivitero** is 100% **Verdejo** from the 1.1ha namesake single parcel "El Chivitero" planted in 1981. All grapes are hand-harvested, destemmed, and macerated for 24 hours before pressing. The juice is wild yeast fermented in used French barrels, raised on lees for 9 months, and bottled with a light filtration. It is a soil-driven, complex, and vibrant *vino blanco*, wonderful to pair with the local trout wrapped in jamón serrano.