

CANTALAPIEDRA VITICULTORES

EL PARVÓN 2018:

- Grower: José Bayón y Manuel Cantalapietra
- Appellation: Vino Varietal
- Locality: Villabuena del Puente
- Climate: continental
- Varieties: tinta de Toro, verdejo, moscatel, malvasía.
- Soil: sandstone and clay/calcareous subsoil
- Elevation: 780 meters
- Vine Age: +150 years
- Pruning: goblet (“en vaso”)
- Farming: certified organic
- Production: 653 bottles



VINEYARD: Single vineyard wine from more than 150 year old ungrafted vines on silica sand and limestone in the village of Villanueva del Puente (Zamora). 750m of altitude. Yields of 900kg/ha. 90% tinta de Toro 10% of verdejo, malvasía de Toro (doña blanca), moscatel and palomino.

WINEMAKING: The grapes are picked by hand in 15 kilo crates. Once in the cellar, the grapes are destemmed and fermented in open vats with soft pigeage and no temperature control. 23 days of maceration. The grapes are pressed gently to an old 500 liters French oak barrel for malolactic fermentation. The wine age for 24 months with no rackings. It was bottled unfined and unfiltered with a small amount of sulphur the 20th of november of 2020

Alcohol: 14,8% vol
Total acidity: 5,45 g/l
pH: 3,5
Residual sugar: 1,7 g/L
Volatil acidity: 0,6 g/l.
Total sulphites: 33 mg/l.