



BARCO DEL CORNETA

Grape variety

Verdejo 100%

Vinyard

Location: La Seca, Valladolid.

Plot: Cantarranas

Soil: Silica sand and boulder

Climate: Continental

Altitude: 750 metros

Organic agriculture

Vinification

The harvest is done by hand in boxes of 10kg and it is then brought to the winery for sorting. Grapes are then macerated between 12-24 hours, pressed with stalk and let settle naturally over 24 hours in order to remove thick lees.

The must is then put into a 300 litre French oak barrels, where it ferments naturally with its own yeast.

Barrel aging

When the alcoholic fermentation is complete, the wine ages on its lees in a 300 litre French oak barrels for 9 months.

Bottling

Softly clarified and filtered before bottling. Without cold stabilization to respect as much as possible the identity of the wine. That is the reason why natural sediment may appear, which does not affect the taste of the wine

Production 2018

13,443 bottles.





CUCÚ "CANTABA LA RANA"



Grape variety

Verdejo 100%

Vinyard

Regional wine: Grapes from La Seca (Valladolid) and Aldeanueva del Codonal (Segovia).

Climate: Continental

Altitude: 750-850 metres

Organic agriculture

Cucú is made with the idea of showing, in an easy way, our interpretation of the verdejo variety in our area. To do this we use grapes from La Seca (which provide structure and depth because of the clay and sandy silical soils) and from Aldeanueva del Codonal (which provides fresh and a floral nose because of the sandier soils and the highest altitude).

Elaboration

Direct pressing and natural decantation. Then it has a spontaneous fermentation in stainless steel tanks with controlled temperature. Aging on it lees in the same stainless steel tanks. This vintage a 25% has fermented and aged in a 300 litre French oak barrels

Botling

Softly clarified and filtered before bottling. Without cold stabilization to respect as much as possible the identity of the wine. That is the reason why natural sediment may appear, which does not affect the taste of the wine.

Production 2019

50,000 bottles.



LA SILLERÍA



Grape variety

Verdejo 100%

Vinyard

Location: Alcazarén, Valladolid

Plots: La Sillería, Silvina y El Padrino

Area: 0,8 ha

Age: >100 years. Planted on its own root stock.

Soil: wind sands

Climate: Continental

Altitude: 750 metres

Organic agriculture

The trilogy of Parajes de Infierno is born with the idea of showing the potential of the three native varieties of the region (Palomino, Viura and Verdejo). For that reason we have chosen very old vineyards to obtain its purest and complex expression. This also allows us to keep alive the scarce viticultural material of these almost forgotten vineyards.

Vinification

The harvest is done by hand, in boxes of 10kg, selecting the clusters. Macerate between 12-24 hours, pressed with stalk and let settle naturally over 24 hours in order to remove thick lees. The must is then put into 600 liter oak barrels, where the alcoholic fermentation takes place naturally, with its own yeast. The wine ages on its lees for 12 months. Then it remains in stainless steel tanks until it is bottled.

Bottling

Softly clarified and filtered before bottling. Without cold stabilization to respect as much as possible the identity of the wine. That is the reason why natural sediment may appear, which does not affect the taste of the wine.

Production 2018

1.212 bottles.





LAS ENVIDIAS

Grape variety

Palomino 100%

Vinyard

Location: Alcazarén, Valladolid

Plot: La Liebre

Area: 0,24 ha

Age: >100 years. Planted on its own root stock.

Soil: Wind sands

Climate: Continental

Altitude: 778 metres

Organic agriculture

The trilogy of Parajes de Infierno is born with the idea of showing the potential of the three native varieties of the region (Palomino, Viura and Verdejo). For that reason we have chosen very old vineyards to obtain its purest and complex expression. This also allows us to keep alive the scarce viticultural material of these almost forgotten vineyards.

Vinification

The harvest is done by hand, in boxes of 10kg, selecting the clusters. Macerate between 12-24 hours, pressed with stalk and and let settle naturally over 24 hours in order to remove thick lees. The must is then put into 300 liter oak barrels, where the alcoholic fermentation takes place naturally, with its own yeast. The wine ages on its lees under flor for 12 months. Then it remains in stainless steel tanks until it is bottled.

Bottling

Softly clarified and filtered before bottling. Without cold stabilization to respect as much as possible the identity of the wine. That is the reason why natural sediment may appear, which does not affect the taste of the wine.

Production 2018

1.600 bottles.





EL JUDAS

Grape variety

Viura 100%

Vinyard

Location: Villanueva de Duero, Valladolid

Plot: Las Cotarras

Area: 0,45 ha

Age: 70 years

Soil: Silica sand and boulder

Climate: Continental

Altitude: 708 metres

Organic agriculture

The trilogy of Parajes de Infierno is born with the idea of showing the potential of the three native varieties of the region (Palomino, Viura and Verdejo). For that reason we have chosen very old vineyards to obtain its purest and complex expression. This also allows us to keep alive the scarce viticultural material of these almost forgotten vineyards.

Vinification

The harvest is done by hand, in boxes of 10kg, selecting the clusters. Macerate between 12-24 hours, pressed with stalk and and let settle naturally over 24 hours in order to remove thick lees. The must is then put into 600 litre oak barrels, where the alcoholic fermentation takes place naturally, with its own yeast. The wine ages on its lees for 12 months. Then it remains in stainless steel tanks until it is bottled.

Bottling

Softly clarified and filtered before bottling. Without cold stabilization to respect as much as possible the identity of the wine. That is the reason why natural sediment may appear, which does not affect the taste of the wine.

Production 2018

850 bottles.





PRAPETISCO

Grape variety

Juan García 90%
10% others (rufete, bastardillo chico,
malvasía, punta en cruz...)

Vinyard

Location: Fermoselle, Zamora

Plots: El Espinal, Michel y Valconeo

Area: 3 ha

Age: 80 years

Soil: Granite

Climate: mediterranean with certain
continental characteristics

Altitude: 750 metres

Organic agriculture

Vinification

The harvest is done by hand, in boxes of 10kg, selecting the clusters. The grape is moved to the cellar where it is incubated in tanks of 1,000 litre.

In them, the alcoholic fermentation is carried out with native yeasts and with temperature control to ensure a slow and smooth process, where the main aromas of the variety are extracted. Once the fermentation and the necessary maceration have been carried out in each spot, it is pressed and transferred to the barrels.

Barrel aging

For 12 months the wine remains on its lees in used French oak barrels of 225, 400 and 600 litre. In them, the wine does the malolactic naturally. Then it is assembled and stored for about 4 months.

Bottling

Softly clarified before bottling. Without filtered and cold stabilization.

Production 2016

2.148 bottles.

