

EL CHIVIRITERO 2022:

- Grower: Isaac and Manuel Cantalapedra
- Appellation: Varietal
- Locality: La Seca
- Climate: continental
- Varieties: Verdejo
- Soil: pebbles, clay and limestone
- Elevation: 750 meters
- Vine Age: 40 years
- Pruning: goblet
- Farming: certified organic
- Production: 13440 bottles and 30 magnums.



VINEYARD:

El Chiviritero is a unique vineyard planted in 1981, with goblet vines located about 750m above sea level. Boulder cloak soil, characteristic of the area of La Seca, and clay loam and limestone layers in deeper levels. Very low yield, around 25hl/ha.

WINEMAKING:

The grapes were harvested by hand on August 21th in 15-kilo crates and pressed straightaway once in the cellar. The spontaneous fermentation was carried out for 45 days without temperature control in French oak barrels of different sizes. Natural malolactic fermentation. Ageing on lees without battonage for 12 months in French oak barrels and another 11 months in steel tanks. Bottled on February 2023 unfinned and unfiltered.

Alcohol: 13.5%

Total acidity: 6.1 g/l

pH: 3.25

Total sulphites: 63 mg/l.

Sorbic Acid 0 mg/l.