

¿POR QUÉ NO? SELECTIONS



BARCO DEL CORNETA *(Valladolid, Castilla y León)*



Cucú (Cantaba La Rana) 2024

100% Verdejo

Aging: Fermented and aged in Stainless (90%) and 300L used French Oak (10%) for 4 months

Vineyard: Certified Organic

Alcohol: 13% Alc by Vol

Production: 6,650 cases

Background: Barco del Corneta began sailing in 2007, when Beatriz Herranz returned to her hometown and planted five hectares of Verdejo on old family land in the village of La Seca. During the first years, Beatriz combined her work in the La Seca vineyard with her work in the wineries of Mérida and later in Cebreros. In 2010, Beatriz and a group of friends created the first vintage of Barco del Corneta. Félix Crespo could not be absent from those friends, and the project continues until this day. Together they have created an artisan wine; a Verdejo that is farmed organically, harvested by hand, fermented with wild natural yeasts, and a very different wine from the typical of the Verdejo variety.

Grapes: 100% Verdejo planted at 750-850 meters in the Cantarranas ecological vineyard (planted 2007), in La Seca and the Aldeanueva del Codonal vineyards, in Segovia.



Soils/Climate: The Cantarranas vineyard in La Seca features pebbles, gravel, and sand from the Duero River and a continental climate. The Aldeanueva del Codonal vineyards are 100 meters higher. The climate is cooler, influenced by the Sierra de Madrid, and harvested later.

Viticulture: Certified organic. Chemical synthesis treatments are not used, and all tasks are done manually. Fertilized only with organic products, such as sheep manure or grass that grows naturally thereby encouraging life in the soil.

Winemaking: Direct press with spontaneous fermentation and aging in stainless steel (90%) and 300L Used French Oak (10%) for 4 months. Gentle clarification and filtration before bottling.