

¿POR QUÉ NO? SELECTIONS



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



La Sillería 2022

100% Verdejo

Aging: Fermented and aged in used 500L & 600L Austrian Oak for 12 months

Vineyard: Organic

Alcohol: 13.5% Alc by Vol

Production: 2,008 bottles

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 among 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: Verdejo from a 100+ year-old pre-phyllloxera vineyard of only 0.8 hectares in Alcazarén at 750 meters.

Soils/Climate: The vineyards de Alcazarén are located at the northern end of an immense deposit of quartz sands, straddling the provinces of Valladolid and Segovia and inscribed mainly within the angle formed by the Cega and Adaja rivers with a continental climate.

Viticulture: 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: Hand harvested in 10 kilo boxes and taken to the cellar where the clusters are also selected by hand. Barrel fermented with indigenous yeasts and aged 12 months on the lees and an additional 4 months in tank. Gentle clarification and filtration before bottling without cold stabilization.

