



ABOUT US

Barco del Corneta began sailing in 2007, when Beatriz Herranz returned to her home town, La Seca, to start a viticulture project, with the aim of producing quality grapes to sell.

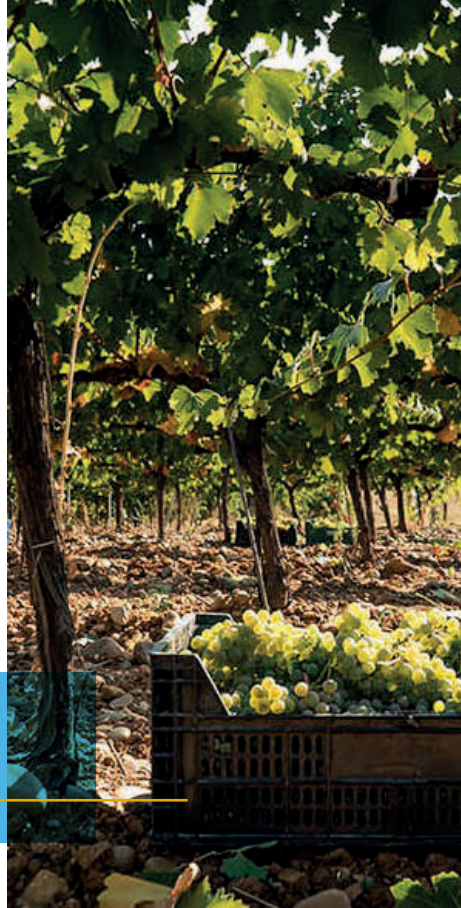
In 2008, with her mother, Maria Antonia Sanz, she planted Verdejo vines in a land inherited from her grandfather located in the Cantarranas area (historically it is where the best vineyards were located), next to the pine forest and the stream which flows through it, known as **Barco del Corneta**. Two kilometres from the pine forest in a straight line, is the Duero River.



During the first years, Beatriz combined her work in the La Seca vineyard with her work in the wineries of Méntrida and later in Cebreros.

In 2010, fifteen friends, a few fruit boxes for picking, enough grapes to make one barrel and a lot of excitement were responsible for the first vintage of Barco de Corneta. Félix Crespo could not be absent among those friends, he was always there until his final incorporation six years later.

This barrel caught the attention of importers and professionals in the sector, they found an artisan wine, a Verdejo made naturally, fermented with wild yeasts was very different white from what they had ever tasted of this variety.





In 2013, due to unforeseen complications in La Seca, Bea found a temporary facility in Medina del Campo. The beginnings of the winery were not easy, as the botrytis caused by the rain ruined 70% of the harvest. Time showed that a job well done, effort and respect for nature have their reward, it turned out to be spectacular.

By then, Barco del Corneta was already under full sail. The recovery of the old Alcazárén vineyards for the future Parajes del Infierno began in 2013 and that same year Cucú (the frog sang), Barco del Corneta's little brother, was born and the production of a red wine began in Arribes del Duero, Prapetisco.



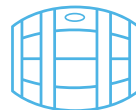
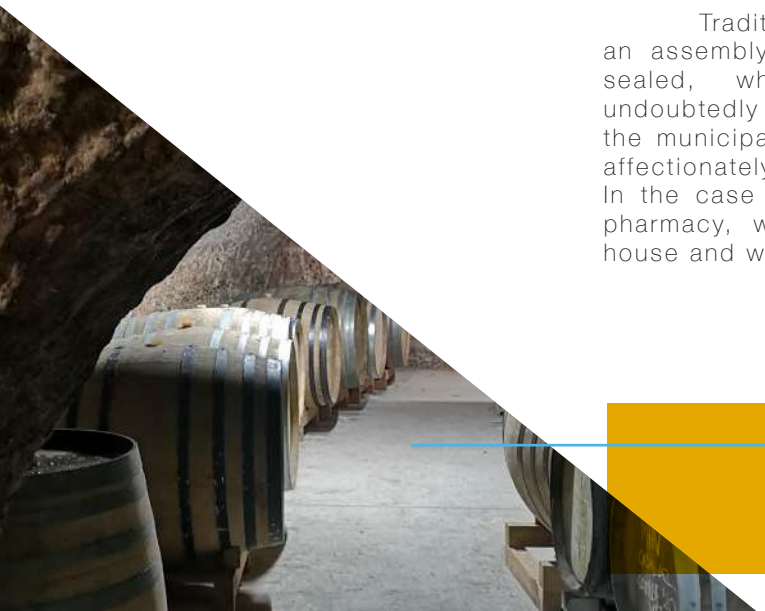
Félix finally arrived in 2016, and in order not to lose the tradition of celebrating important milestones every three vintages, in 2019 they opened the winery in La Seca.

The **Barco del Corneta** winery is located in an old recovered building in the historic centre of the town of Valladolid. A simple and modern production room is the prelude to a journey into history, as it has an underground cellar where they age wines and an old house with a garden where Beatriz lives with Eduardo, the fourth pillar of the project who is Responsible for the image of the wines.

Barco del Corneta is a story of family, friendship, humility, hard work and an emotional and spiritual bond with the land.

CELLAR

Traditionally in all towns there was always an assembly space, a place where deals were sealed, where meetings were held that undoubtedly influenced the present and future of the municipality. These forums are popularly and affectionately known as the 'lying or fibbing place'. In the case of the town of La Seca, it was the pharmacy, where today the **Barco del Corneta** house and winery is located.



The Castilian manor house, where the old winery was located; a yard; an area with stables, chicken coops and a tool room –which today is the production area-; as well as a winepress - where the tasting room is now located - and two underground cellars that continue to fulfil the same function as at the beginning of the 19th century, are the aging room and the bottle rack

There is no better place for wines to rest than under the ground that has seen them born, where there are constant humidity and temperature conditions all year round.

The subsoil of La Seca is full of underground galleries that were dug by hand in limestone. Many of them have caved in or been covered and it is almost impossible to find the vent shafts, but fortunately dozens of underground cellars still exist more than 10 metres under the asphalt, as is the case of [Barco del Corneta](#).





The production room is a diaphanous and very bright space, with a modern architecture, built in different materials. Driving towards the outskirts of the town in the direction of Serrada, you will be able to make out in the rear-view mirror a white 'paper' boat looming amid the Mudejar architecture of the town. An indelible memory!

VINEYARDS

The climatic characteristics and the clear idea of creating wines that are respectful with the soil, the grapes and the environment allow the vineyard to work organically. Chemical synthesis treatments are not used and all tasks are done manually.

It is only fertilized with organic products, such as sheep manure or grass that grows naturally on the ground. thereby encouraging life on the soil.





The natural vegetation cover is maintained from autumn to spring, in order to reduce the number of times it is necessary to till, since the roots themselves are responsible for exploring the soil, sponging , aerating and fertilizing it. In spring, when the rainy season ends, the topsoil is lifted, aerating the soil and avoiding competition for nutrients between the grass and the roots of the vines.

Insecticides are not used, only the sexual confusion technique to control the cluster moth, an endemic disease in the area.

The objective of the work carried out in the vineyard is aimed at maintaining a living soil and achieving a better aging wine. For this, the production yields are contained, the quality of the grape must always prevail over the quantity.

All the vineyards, both those owned and those belonging to other winegrowers are worked organically, seeking the identity of each area.

The ultimate goal is to harvest a grape marked by the terroir that, together with the winery's production philosophy, allows the best of the land to be used to obtain aging wines.





La Seca (Valladolid)

The lands are of tertiary origin and draw from the southern basin of the Duero. A large deep-lying limestone rock turns this town into a labyrinth of underground galleries that have traditionally been used to make wine.

Plot: Cantarranas

Grape: Verdejo

Plantation: 2008

Soil: Siliceous sand and pebbles

Climate: Continental

Altitude: 750 meters



The Cantarranas ecological vineyard sits on one of the terraces on the left bank of the Duero River. which, in its process of eroding into the Plateau over thousands of years, has been leaving several levels of terraces on its side, as witnesses of its ancient channels.

In this case, we are in one of the mid-level terraces, formed in the Middle Pleistocene, between 700,000 and 130,000 years ago.

The terraces are formed by the sediments that the river was dragging: pebbles of quartzite and quartz, gravel and sand. Such are the soils of Cantarranas: with a simple balance between rocky and sandy. If we look at its edges, we will be struck by the fact that instead of being rounded -as one might expect- they are angular, polyhedral.

The wind is responsible for this peculiar modelling an invisible sculptor who about 100,000 years ago blew energetically and constantly, carrying particles of sand in suspension that, for centuries, chiselled "faces" or facets to the edges that, thus, receive the name "faceted".



Alcazarén (Valladolid)

It is the 'Treasure Island' of Barco del Corneta, surrounded by Tierra de Pinares (pine forests), the vineyards are located on very sandy soils that prevented the attack of the phylloxera.

Plot: La Sillería

Grape: Verdejo

Age: Centennial, ungrafted

Soil: Eolic sand

Climate: Continental

Altitude: 750 metres

Plot: La Liebre

Grape: Palomino

Age: Centennial, ungrafted

Soil: Eolic sand

Climtea: Continental

Altitude: 778 metres





The venerable vineyards de Alcazarén are located - as is tradition in most towns - in those corners of the land less suitable for growing cereal. In this case, the edaphic limitations are given by the sandy nature of the terrain.

Indeed, we are at the northern end of an immense deposit of quartz sands, located straddling the provinces of Valladolid and Segovia and inscribed mainly within the angle formed by the Cega and Adaja rivers.



The origin of this sandy area is closely linked to that of the faceted edges of Cantarranas: between the end of the Pleistocene and the beginning of the Holocene (approximately 100,000 years ago), those strong and persistent south-eastern winds were eroding the granite of the Sierra de Guadarrama, tearing grain by grain the fragments that, later, were deposited in the depression that, due to subsidence, had formed between the mentioned rivers.

In some areas, the thickness of the sand layer became such that dunes of several tens of metres were formed. Today, that aeolian mantle largely coincides with the Tierra de Pinares region, with a mainly forestry vocation.

Villanueva de Duero *(Valladolid)*

The Adaja river bathes the lands of Villanueva de Duero, a few kilometres from La Seca.

In this municipality there is a more sandy soil than in La Seca and with larger pebbles .

Parcela: Las Cotarras

Uva: Viura

Plantación: Finales de los años 60

Suelo: Arenas silíceas con canto rodado

Clima: continental

Altitud: 708 metros

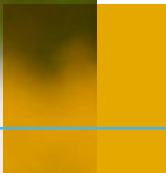




Aldeanueva del Codonal (Segovia)

Located in Tierras de Santa María la Real de Nieva, this municipality was known in the thirteenth century as Aldeanueua del Codornar, in reference to the pebble ground, also known as 'codons', where the stone chips for threshers were obtained.

More than 40% of the vineyards found in this municipality are ungrafted root-stock , on sandy soil, and about 100 meters higher than in Valladolid. The climate is also influenced by the Sierra de Madrid, so it is cooler and the harvest is later.



Fermoselle (Zamora)

On the border between Spain and Portugal, in the Arribes del Duero Zamora within the Sayago region, is the town of the thousand wineries.

The climate changes completely with respect to that of the Plateau, olive trees and fruit trees merge with the vineyards in steep terraces.

Plot: Michelle y Las Burrías

Grape: Juan García

Age: Late 60'.

Suelo: Granite

Climate: Mediterranean with continental nuances

Altitud: 750 metros





The Juan García variety strains from which Prapetisco is made, are developed in geologically land belonging to the so-called Hercynian basement or Iberian Massif: a huge block of very, very old rocks (gneisses), which rose about 300 million years ago , and that tectonic movements and meteorological agents have been responsible for eroding and cracking over time.

The result is the predominantly flat landscape that we see and, above all, the deep Las Arribes gorge: one of the fractures of that stone block that the Duero took advantage of, mining the less resistant materials, to slip away towards the Atlantic.



The predominant rock, from which almost all the soils of this region are formed, is granite: an "intrusive" rock, formed under the earth's crust in the form of viscous magma that, slowly, crept in - at the same time that cooled and solidified - between the fractures of the oldest rocks, covering large areas of the southwest of Castilla y León, especially in Zamora, Salamanca and Ávila.

Granites -because there are many varieties of this rock- give rise, due to surface degradation, to poor and very permeable soils (and, therefore, with very little water retention capacity) formed by gravel and sand.



- ERAFETISCO
- CUCU
- BARCO DEL CORNETA
- LA SELLERIA
- EL JUDAS
- BIENVIDAS

WINES

All Barco del Corneta wines are made carefully and handcrafted, spend at least one winter in the winery and are bottled on the property.

The objective is to create aging wines that maintain the varietal character and show the terroir from which they come, as well as the characteristics of the vintage.



Barco del Corneta

It is the personal interpretation of Verdejo in La Seca. An artisan wine, austere, spacious and with a great aging capacity.

The harvest is manual, the grapes are collected in boxes of maximum 10 kg and a double selection is made in the field and in the winery. Once the bunches are pressed with the stems, the must ferments in barrels with wild yeasts. Afterwards, it ages for eight months on its lees in 300, 500 and 600 litre French oak barrels for 9 months.

After a very gentle clarification and filtering to respect the wine, it remains a few months rounding off in the bottle before going on the market.





Cucú (cantaba la rana)

Barco del Corneta's little brother is a regional wine, as part of the grape comes from La Seca, where more structured wines are obtained, and part from Aldeanueva del Codonal, in Segovia, which provides more freshness, acidity and floral aromas.

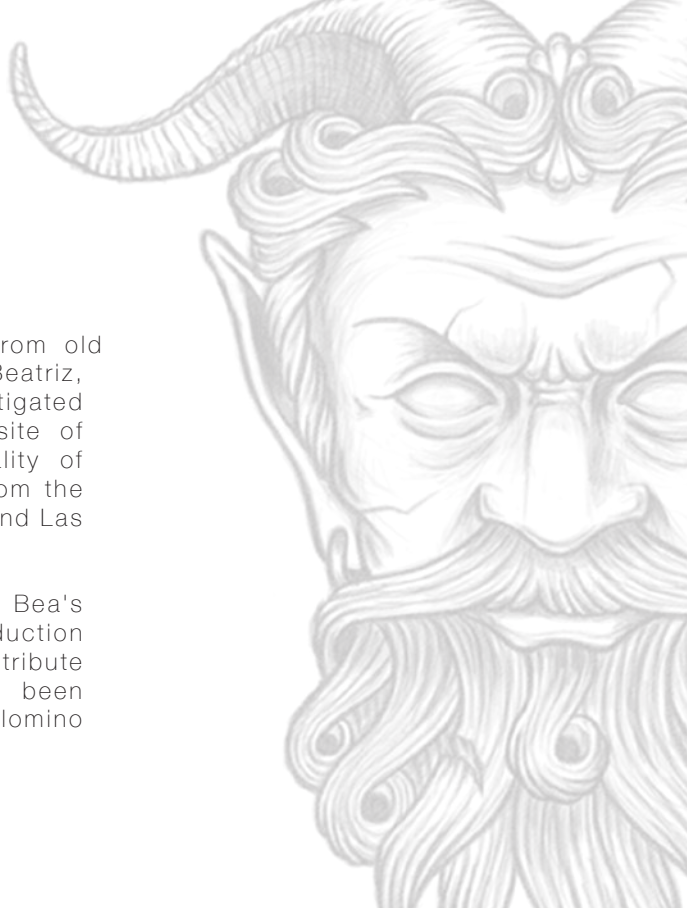
The spirit of Cucú is to make Verdejo more accessible, but one that represents the personality of the winery. A more casual style than Barco Del Corneta, but with character, since each year approximately 25% of the wine is fermented and aged in 300-litre French oak barrels.

It has an ecological certificate.

Parajes del Infierno *(Viñas viejas)*

With the idea of making wines from old 'real' Verdejo grape vines in the region, Beatriz, Félix and their friend Isabel Zabala investigated and searched until Isabel discovered a site of centennial vines planted in the municipality of Alcazarén. This is how two of the wines from the 'Parajes del Infierno' were born, La Sillería and Las Envidias.

Judas is a wine in memory of Bea's grandfather. This trilogy, of very limited production (around 1000 bottles of each reference) is a tribute to the three white varieties that have been historically grown in the region: Verdejo, Palomino and Viura.



La Sillería

Formerly it was common for the boundaries of the plots to be delimited with some kind of odds and ends. In this case, a chair, where the previous owner of this small plot used to sit. It is located in Alcazarén on sandy soil.

In this case, to respect the complexity and purity provided by the old vines, a spontaneous fermentation in 500-litre barrels has been chosen and subsequent aging on its lees for 12 months.

Then it remains in a vat for about four months before bottling.



Las Envidias

Its name refers to the place of Alcazarén where the vines from which this wine comes are located. After more than a year working on the recovery of the vineyards, Bea and Félix found that what they were presented as 'Verdejo mayor' was actually Palomino or Jerez.

Because this grape is not very expressive on the nose, they decided to look to the south and favour aging under “velo de flor” (under the natural yeast membrane).

Alcoholic fermentation takes place spontaneously, as in all wines, in 300-litre barrels and a Jerez(sherry) cask where the wine will undergo biological aging for 12 months.



El Judas

In a trio of white wines from the region, Viura could not be missing, a grape that has always been present in the area. In addition, it has a special meaning for Bea, since it is the variety that her grandfather grew in La Seca, in the Paraje del Infierno.

After a trip to La Rioja, Beatriz and Félix thought, why not make a great wine with Viura and put this variety in the place it deserves? This is how El Judas was born, whose grapes come from Las Cotarras, in Villanueva de Duero.

Alcoholic fermentation occurs spontaneously in 600-litre barrels and is aged on its lees for 12 months.



Prapetisco

During their university days and thanks to a colleague they discovered Arribes del Duero, one of the most interesting wine-growing regions in Spain.

The adventure of making a red wine with the Juan García grape started in 2014, whose grape is obtained from three plots located in the Prapetisco de Fermoselle area (Zamora).

The harvest is also carried out manually in boxes of 10 kilos maximum, which are transferred to the La Seca winery. There it is placed in 1,000 kg stainless steel tanks, where spontaneous alcoholic fermentation takes place and a slow and smooth extraction is controlled. The malolactic fermentation takes place in used French oak barrels, where the wine then ages for 12 months on its lees.





Beatriz Herranz Sanz

The promoter and 'alma mater' of Barco del Corneta, Bea is an agricultural engineer with a degree in oenology. In 2010, she carried out a vineyard recovery project in Cebreros (Sierra de Gredos), a craft project where she acquired part of the philosophy that she transferred to Barco del Corneta. Trips, collaborations, tastings and hours of debate make a way of looking at wine that is not taught in school



Félix Crespo Álvarez

Agricultural engineer and graduate in oenology. Since he finished university, it was clear to him that the vineyard and wine were his thing. He had the opportunity to combine his studies in oenology with his work as a winemaker and enologist in Belondrade (Rueda, Valladolid). His time at the Comando G winery (Sierra de Gredos, Madrid) completed his training. Sharing many bottles of wine, travelling, the capacity for observation and endless conversations came together to create a way of living wine that only experience teaches.



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