

Viña Callejuela

Viña Callejuela is an 100% estate-bottled, grower Sherry complemented by single vineyard, non-fortified Palomino wines. Their 28 hectares of vineyards, planted on the classic albariza soils, include 4 ha in Marcha neudo, 16 ha in Callajuz and 8 ha in the Anina. The family have been operating since the 1970's when Francisco Blanco established himself as a prominent viticulturist who was slowly expanding his parcels throughout the Marco de Jerez.



In 1980, Blanco's sons José "Pepe" Blanco and his brother Francisco "Paco" Blanco began to barter portions of their coveted mosto with their clients in exchange for used botas instead of cash. This way, the family began to build up their own soleras over time in a humble bodega that only until recently expanded so as to increase the number of fermentation tanks and develop a line of non-fortified wines. In 2005, Viña Callejuela was established as the independent bottler and vigneron we know today.

The Blanco family typically harvests at the start of September, while many of their neighbors start in the middle of August. The result is a must with higher brix than their competitors, meaning that less fortifying grape spirits are added when making Manzanillas and Sherries. This philosophy results in the purest Palomino grape expression possible, and the longer the hang time on vine, the more influence of the albariza soil is transmitted.

La Choza



Varietal/Blend: Palomino

Farming Practices: sustainable, dry farmed

Elevation / Exposure: 74m

Soil: albariza pura (loose limestone and calcium carbonate rich soil)

Harvest Technique: harvested by hand before the fruit of fortified wines are harvested

Yeast: selected

Fermentation: delicately pressed, settled, and sent to ancient Manzanilla barrels

Maturation: 7 months in Manzanilla barrels

Alcohol: 13.5%

Fined: no

Filtered: no

Country: Spain

Region: Andalucía

Subregion: Sherry

Vineyard: Macharnudo

Vineyard Size: 4 hectares

"La Choza is made from un-fortified Palomino must from their 4 ha plot in Macharnudo located in the hills of Jerez. This 4ha Macharnudo pago is their warmest site, often 10 degrees warmer than at the winery in Sanlúcar. This vineyard is the farthest from the sea and less humid.

Laser Bright with mineral laden textures and firm structure. Distinct elegance and high toned nerve with grilled citrus fruit and sea shells. Has a funky Chablis like quality and enjoys some air. Complex and exciting, with particularly noticeable Albariza character. The highest in alcohol of the three at 13.5%. Incredible balance."

- From La Luz Selections

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