

# 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.

# Blanco de Hornillos



**Varietal/Blend:** Palomino

**Farming Practices:** sustainable / dry farmed

**Elevation / Exposure:** 62–83m

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

**Harvest Technique:** harvested by hand before the fruit of fortified wines are harvested but after the first selection from each pago

**Yeast:** selected

**Fermentation:** delicately pressed / lots are co-fermented exclusively in stainless steel

**Maturation:** 5 months in tank on lees

**Alcohol:** 12.5%

**Fined:** no

**Filtered:** no

**Country:** Spain

**Region:** Andalucía

**Subregion:** Sherry

**Vineyard:** Macharnudo, Añina, and Callejuela

**Vineyard Size:** 28 hectares

"Blanco de Hornillos is made from un-fortified Palomino must from all three vineyard sites (Macharnudo, Añina, Sanlúcar de Barrameda). The harvest is done before those of the fortified wines and pressed more delicately than those that will be fortified. This blend is produced from the second grape selection from each pago and is co-fermented in stainless steel, and aged for an additional 5 months on lees.

Star bright, warm, sunny, with golden apple notes that burst with salty textures reminiscent of the sea. Chamomile. Green Olive. The ripe Palomino has depth and the token Albariza pungency enhances the region's umami fame. Racy acidity, mushrooms and pears at the beach. The perfect seaside wine."

- From La Luz Selections

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