

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.

Amontillado

"La Casilla"



Varietal/Blend: Palomino

Farming Practices: sustainable, dry farmed

Elevation / Exposure: 62–83 m.a.s.l

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

Harvest Technique: harvested by hand in early September from all three vineyards

Yeast: selected

Fermentation: fruit from three vineyards is combined in press / settled and fermented in stainless steel / fortified to 15% and placed in solera

Maturation: on average of 7 years in solera under flor that dissipates / additional 20 years of oxidative aging

Alcohol: 20.5%

Fined: no

Filtered: no

Country: Spain

Region: Andalucía

Subregion: Sherry

Vineyard: Macharnudo, Anina, and Callejuela

Vineyard Size: 28 hectares total

Bottle size: 500ml

"Amontillado of the most pristine kind. Traditional notes of almonds and walnut skin but with a citrus blast and floral lantana-like elegance that perfumes the salty toasted notes of dark cocoa and coffee beans. Incredibly dry, this elegant wine has endless layers and should be consumed over the course of weeks."

– From La Luz Selections