

# 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.

## Oloroso

### "El Cerro"



**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 18% and placed in solera without developing flor

**Maturation:** on average of 25 years in solera

**Alcohol:** 20.5%

**Fined:** no

**Filtered:** no

**Country:** Spain

**Region:** Andalucía

**Subregion:** Sherry

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

**Vineyard Size:** 28 hectares total

**Bottle size:** 500ml

"An intensely rich and layered Oloroso wine. Traditional notes of smoky hazelnuts, burnt orange peel, caramel and toasted butter but with an intense salty edge and nerve not typically experienced in Oloroso. Very Sanluqueño. Incredibly dry, great with rich and fatty game birds, ducks, meats, saucy stews, aged cow's milk, pieces of dark chocolate, mixed nuts, a fireplace."

– From La Luz Selections

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