

*Enhamistas*



# BODEGAS CALLEJUELA

## ALMACENISTA MANZANILLA 2014

### ORIGIN -

Sanlúcar de Barrameda

### STYLE

White Sherry Vermouth

### AGING

Aged 6 years statically, no solera

### VINEYARD / PAGO:

Pago Callejuela in Sanlúcar, 16 hectares of their own vineyards.

### VINIFICATION

This single vineyard, single variety Palomino is produced from the Callejuela pago and is fermented in ancient Manzanilla Barrels where it is fortified to 15-16% and then sits untouched aging statically outside the Solera system.

### GRAPES

Palomino Fino

### SERVING TEMP

Cold

### TOTAL PRODUCTION

800 Bottles

### PRODUCER PROFILE:

Paco and Pepe own 28 hectares of family fruit planted within three vineyard sites of Macharnudo (4ha at 74m) and Añina (8ha at 83m) within Jerez, and Callejuela (16ha at 62m) in Sanlúcar de Barrameda which houses their two tiny bodegas less than two miles from the sea. It is there in the Callejuela vineyard where the two small bodegas on their property store their botas and age their wines.

Almacenista 2014 Manzanilla "Callejuela" is made from once fortified Palomino must from their monopole 16ha plot in "Callejuela" located nearly at sea level less than a mile from the water. This 16ha namesake pago is their most humid vineyard and home to their two tiny estate bodegas where they quietly age the wine.

