



*En Jerez, diez aranzadas en Macharnudo y diecinueve en Añina. En Sanlúcar, treinta aranzadas en el pago Callejuela.*



**Viña Callejuela**  
**Manzanilla Fina**  
**Region:** Sanlúcar de Barrameda  
**Soil:** Albariza  
**Elevation:** 62-83m  
**Vinifera:** 100% Palomino  
**Winemaker:** José and Francisco Blanco Romero

**Vineyard**

28 hectares of family owned 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.

**Production** Handpicked early September, two weeks after most farmers, to ensure maximum ripening and highest retention of the chalky albariza soil. The grapes are sourced from all of three vineyard sites and blended for press, fermented in stainless steel and then fortified to 15% before entering into the Solera system. This very young Manzanilla Fina is then aged in the solera system for 3 years.

**Wine** A delightfully playful, fruit forward Manzanilla with notes of pear, almond, celery and fennel, and a delicate hit of pungency. Soft floral notes and a luscious texture make this Manzanilla friendly and inviting, with or without food or a beach. Nicely chilled to be consumed all spring and summer long. Also throw a splash in the pot when steaming shellfish and garlic, or to finish any pan sauce.

**Annual Saca:** 5000 bottles/ 4 times a year.