



Callejuela

<u>Country</u>	Spain
<u>Region</u>	Andalucía
<u>Appellation(s)</u>	Sanlúcar de Barrameda
<u>Producer</u>	José and Francisco Blanco
<u>Year Founded</u>	1980
<u>Annual Production Total</u>	2,600 cases
<u>Farming</u>	Sustainable
<u>Harvest Method</u>	Manual & Mechanical
<u>Total Estate Size</u>	28 ha



Callejuela; The Salt of the Earth

From the moment you observe the Blanco brothers in their natural habitat, roaming the chalky backroad vineyards of Sanlúcar de Barrameda, you realize that you've just entered into a humble and deep rooted *rincón* of the Marco de Jerez. And as the dusty *albariza* swirls in the summer heat of the Levante, the term "Salt of the Earth" quickly permeates the mind.

José "Pepe" Blanco and his brother Francisco "Paco" Blanco started the Callejuela winery with their father and "*dos botas viejas*" in 1980 within the family home where their offices still remain. They were OG Almacenistas making base wine from their own Palomino vineyards that they sold to the local bodegas of Sanlúcar. Throughout the decades, their father Francisco Blanco became a prominent local viticulturist who increased his *hectares* by slowly buying small parcels throughout the Marco de Jerez, all within three very important pagos: Añina, Marcharnudo and Callejuela.

The Blanco family philosophy has always been to carefully orchestrate a later harvest, beginning around the 2nd of September, while many of their neighbors start around the 14th or 15th of August. This enables them to pick grapes with higher brix, needing a lower degree of alcohol when fortifying with the grape spirits used to make Manzanillas and Sherries. Also, and maybe most importantly, they strive to maintain the purest Palomino grape expression as possible, and the longer the hang time on vine, the more influence of the *albariza* soil is transmitted. Here, their thirsty roots can often stretch down approximately 6-7 meters in search of the retained moistures captured below the dry, hot *albariza* crusted land.

Early on, the Blancos began to barter a portion of their coveted *mosto* each harvest in exchange for used *botas* from their winery clients, rather than be compensated in their normal *peseta* per kilo rate. Like this, *bota por bota*, they slowly built the family's various *soleras* –reaching nearly 750 *botas* in use today. In 1998 they created the brand Viña Callejuela, and in 2015 they expanded the brand by releasing their Blanquito Manzanilla Pasada, La Casilla Amontillado y El Cerro Oloroso, their extensively aged *generoso* wines, as well as single vineyard, single vintage, "*vinos estáticos*" Manzanillas. Today they hold a class of their own as a **100% estate bottled, grower Sherry**. They also make single vineyard, single vintage, non-fortified Palomino wines that naturally form clouds of flor at 12%-13.5%, that they refer to as, "*vinos tranquilos*."

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Blanco de Hornillos Vino Blanco	100% Palomino	15 years	chalk, limestone, clay, sand	20 ha	400 cases
La Choza Vino Blanco	100% Palomino	15 years	chalk, limestone, clay, sand	4 ha	150 cases
La Mercedes Vino Blanco	100% Palomino	30 years	chalk, limestone, clay, sand	8 ha	93 cases
Hacienda de Donna Francisca Vino Blanco	100% Palomino	15 years	chalk, limestone, clay, sand	16 ha	500 cases
Manzanilla Fina	100% Palomino	22 years	chalk, limestone, clay, sand	28 ha	1000 cases
Manzanilla En Rama	100% Palomino	22 years	chalk, limestone, clay, sand	28 ha	100 cases
Manzanilla Pasada Blanquito	100% Palomino	22 years	chalk, limestone, clay, sand	28 ha	100 cases
Amontillado La Casilla	100% Palomino	22 years	chalk, limestone, clay, sand	28 ha	50 cases
Oloroso El Cerro	100% Palomino	22 years	chalk, limestone, clay, sand	28 ha	50 cases

Blanco de Hornillos Vino Blanco - 100% Palomino mainly from the pagos Macharnudo and Callejuela, planted to classic Albariza soils. After press, grapes are vinified and fermented at controlled temperature in stainless steel and epoxy-lined tanks to between 12-13.5% alc.

La Choza Vino Blanco - 100% Palomino planted to 4 ha of Albariza soils at 74 meters elevation in the pago Macharnudo. After press, grapes are vinified and fermented at controlled temperature in stainless steel and epoxy-lined tanks to between 12-13.5% alc.

La Mercedes Vino Blanco - 100% Palomino planted to 8 ha of Albariza soils at 82 meters elevation in the pago Añina. After press, grapes are vinified and fermented at controlled temperature in stainless steel and epoxy-lined tanks to between 12-13.5% alc.

Hacienda de Donna Francisco Vino Blanco - 100% Palomino planted to 16 ha of Albariza soils at 62 meters elevation in the pago Callejuela. This is the pago adjacent to the winery. After press, grapes are vinified and fermented at controlled temperature in stainless steel and epoxy-lined tanks to between 12-13.5% alc.

Manzanilla Fina - From 28 ha of estate Palomino vines planted to the pagos Machardudo, Añina, and Callejuela. After being fortified to 15% alc, the wine spends three years in Solera before bottling.

Manzanilla En Rama - Bottled unfiltered after spending nine years in the solera system.

Manzanilla Pasada Blanquito - Bottled after 10 years in the solera system.

Amontillado 'La Casilla' - Spends seven years in the solera system under *flor*. After barrel selection it is moved to barrels to age oxidized for 18 years.

Oloroso 'El Cerro' - Made from base wine that is fortified to 18% alc. Oxidized aging for 25 years in barrels racked high in the cellar where *flor* does not form.