

LA CALLEJUELA

BLANQUITO JEREZ MANZANILLA PASADA

Andalusia , Spain



Availability SAQ À VENIR

Millésime N.M.

Appellation Manzanilla DO

Sols Albarizas

Altitude Des Vignes 75 meters above sea level

Orientation North-South

Cépages 100% Palomino

Viticulture Traditional

Palissage Guyot

Pi/Hect 3246 pi/ha

Vendanges Hand harvested

Vinification The spontaneous fermentation of Manzanilla pasada is done in stainless steel. After aging in Solera in American wood barrels of 600 liters. Age of wines at each bet: between 12 and 7 ans old.

Levures Indigenous

Élevage Solera and Criaderas. The flore is year average of 12 ans

Volume D'alcool 15.5% alc./vol.

Sulfites 35 mg/l

Sucre Résiduel 1,5 g/l

Acidité Totale 3,85gr/l

Color Golden yellow

Degustation Intense and very concentrated aromas. It combines the freshness of the apple with robust iodine notes and the delicacy of white petals. The mouth is throbbing, firm and mineral, spicy, with reminders of hay. Dry and mineral from beginning to end.

Temperature Of Service 7°C

BOIRES