

LA CALLEJUELA

LA CHOZA

Andalusia , Spain



Millésime 2017

Appellation Jerez DO

Lieu, Lieux-Dits Pago Macharnudo

Sols Albarizas

Altitude Des Vignes 74 meters above sea level

Orientation East-West

Cépages 100% Palomino

Viticulture Traditional

Palissage Guyot

Pi/Hect 2900 pi/ha

Vendanges Hand harvested

Vinification Spontaneous fermentation in American oak barrels of 600 liters used for Manzanilla aging.

Levures Indigenous

Élevage Maturation of 7 months in « botas de manzanilla » under flor.

Volume D'alcool 13.5% alc./vol.

Sulfites 90 mg/l

Sucre Résiduel 1.3 g/l

Acidité Totale 5 g/l

Color Gold

Degustation Fluid, elegant and voluminous. On the nose, notes of ripe white fruits stand out against a very subtle floral background. On the palate, it is dense, supple and fresh.

Temperature Of Service 7°C

BOIRES
