

Agricola Calcareá

Arrinconao

2022

Tech Specs

Type:	Orange Still Wine
Ingredients:	100% Moscatel de Alejandria
Region/Subregion:	Andalucia
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	10.76%
Sizes Available:	750ml

A closer look...

Total Production:	1,066
Vineyard:	Pago de las Cruces (Chipiona)
Soil:	Albariza
Vineyard Size:	5 ha
Climate:	Mild Atlantic
Farming Methods:	Manual harvest
Fermentation Methods:	Maceration with skins for 25 days before manual pressing. Transferred by gravity to 900L 100-year-old tinaja. Spontaneous fermentation.
Winemaker:	Juan Jurado Gomez
Elevage:	Seven Months of Aging in Tinaja (Amphora)
Fining/Filtration:	No No
Acidity:	5.36 g/L

All about this bottle

Juan Jurado belongs to a new generation of young winemakers who see potential in the Marco de Jerez region beyond traditional fortified wines. After living away from his native Andalusia for many years (from Sitges to Australia via London), during which time he trained in the world of wine and sommellerie, he decided to return to his roots to start a project focused on authentic wines that reflect the diversity of the Jerez Region beyond Finos and Olorosos. In 2022, Jurado invested all his savings to purchase a small vineyard in the Miraflores de Sanl'car estate, along with winemaking equipment including a press, destemmer, casks, and jars to produce his first vintage. This marked the birth of Agrícola Calcárea, a project dedicated to crafting honest wines using minimal yet sufficient intervention to showcase the unique characteristics of each vineyard through classic and ancestral varieties of the Marco region. The resulting wines are highly aromatic, featuring stone fruit, citrus, and white flower notes, with chalky and salty undertones. On the palate, they are savory and mineral, with a touch of bitterness.

