

Agricola Calcarea

Porfia Blanco

2022

Type:	White Still Wine
Ingredients:	Canocazo, Mantuo de Pilas, Mandtuo Castellano, Beba, Indiana, Linstan del Condado, Jaen Blanco and Vijiriega.
Region/Subregion:	Andalucia
Organic?	Yes
Vegan?	Yes
Biodynamic?	No
Sustainable?	Yes
ABV:	11%
Sizes Available:	750ml

A closer look...

Total Production:	703
Vineyard:	San Lucar, Chipiona and Puerto de Santa Maria
Climate:	Mild Atlantic
Farming Methods:	Manual harvest
Fermentation Methods:	Half of the grapes underwent a brief skin contact time, while the other half were pressed directly. The juice was then transferred by gravity into fifth-use old barriques.
Winemaker:	Juan Jurado Gomez
Elevage:	Eight months of aging in former Manzanilla casks before bottling without any additions.
Fining/Filtration:	No No
Acidity:	6.15 g/L

All about this bottle

Juan Jurado belongs to a new generation of young people who see a future in the wines of the Marco region, distinct from the classic styles of fortified wines. After living away from his native Andalusia for many years - spending time in Sitges, Australia, and London, where he trained in the world of wine and sommeliers - he decided to return to his roots. His goal was to start a project focused on creating honest wines that reflect the diversity of the Jerez region beyond Finos and Olorosos. In 2022, he used all his savings to purchase a small vineyard in the Miraflores de Sanl' car estate, along with a press, destemmer, casks, and jars to produce his first vintage. This is how Agrícola Calcárea was born, a project dedicated to making honest wines with minimal but sufficient intervention to capture the unique characteristics of each vineyard through the classic and ancestral varieties of the Marco. The wines feature notes of lemon zest, yellow flowers, stone fruit, and salt, resulting in a citrusy, mineral, and salty profile that is both gastronomical and refreshing.

