

Agrícola Calcarea

Sin Bulla

2022

Tech Specs

Type:	White Still Wine
Ingredients:	100% Palomino Fino
Region/Subregion:	Andalucia
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	11.71%
Sizes Available:	750ml

A closer look...

Total Production:	1,333
Vineyard:	Pago de Miraflores, Mahina y Campix
Soil:	Albariza
Vineyard Size:	1.2 ha
Climate:	Mild Atlantic
Farming Methods:	Manual harvest
Fermentation Methods:	Short maceration with skins for five hours before manual pressing. Transferred by gravity to 500L, 100-year-old botas which previously contained Manzanilla. Spontaneous fermentation.
Winemaker:	Juan Jurado Gomez
Elevage:	Seven months of aging in former Manzanilla casks before bottling without additions.
Fining/Filtration:	No No
Acidity:	5.59 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 wine styles. After living away from his native Andalusia for many years (from Sitges to Australia via London), during which time he trained in the wine and sommelier world, 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 feature subtle stone fruit aromas, with spiced, mineral, chalky, and salty notes. They are light and refreshing, savory, and distinctly saline.

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