

Bodegas Juan Piñero, S.L.



D.O. Overview :

Under Vine : 7,000 ha (17,297 ac)

Vineyard Elevation Range : 11-83 m
(36-272 ft)

Climate : Predominantly Mediterranean
with diverse microclimates

Soil Types : Chalk composition (Albariza)

Primary White : Palomino, Pedro Ximénez,
Moscatel

ORIGIN

D.O. Jerez-Xérès-Sherry
Sanlúcar | Andalucía, Spain

DESIGNATION

Manzanilla Maruja

VARIETIES

100% Palomino Fino grown on "albariza" soil in
Pago del Hornillo, Sanlúcar de Barrameda.

ALCOHOL

15%

PROCESS

A classic Sanlúcar manzanilla with an average age of
more than 8 years. The production approach is very
dynamic, with only small amounts extracted to
promote the longevity of the "velo de flor".

Juan Piñero tries to replicate the profile of Manzanilla
of 40 years ago, before excessive clarification and
de-coloring led to light, flavorless wines. To get this
old-school profile, their solera contains 10 criaderas,
they perform 10 sacas a year, and the wines are very
lightly filtered at the time of bottling.

TASTING

Golden yellow color. Fresh and saline in style with
hints of iodine and minerals with a long finish.
Medium intensity, with balanced aromas, and a
subdued hint of flor.

WINERY

The history of this little bodega began in 1992, when
Juan Piñero acquired a disused 100 year old bodega
in the lower town of Sanlúcar; an area long famed for
its Manzanilla. After repairs to the production and
cellar space, and the purchase of some 1800 used
casks and 400 casks of Manzanilla solero,
production started on a range of sherries. A second
bodega in Jerez was added in 2007, allowing the
production of Fino and Oloroso sherries to complete
the range. This is a fairly small bodega. In the typical
style, high roofs and windows facing east and west
take advantage of the winds and ranks of barrels
stretch into the dim coolness.